

CANADA'S Largest Dairy Supply House

The large business we are doing in the sale of Simplex Link-Blade Separators and Milking Machines in no way interferes with the prompt shipping of any article you may need in your Creamery or Cheese Factory. The following is only a partial list of the goods we are prepared to ship on short notice:

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- CHEESE VATS
- CREAM VATS
- RENNET EXTRACTS
- ANNATO
- BANDAGE COTTON
- BRUSHES
- SCALES
- SALT
- ACCURATE GLASS-WARE
- CURD KNIVES
- STENCILS
- PRESERVATIVES
- GANG PRESSES
- BELTING
- HANGERS
- PULLEYS
- BABCOCK TESTING OUTFITS
- WYANDOTTE DAIRYMAN CLEANER AND CLEANSER

We will ship any order, large or small, to any part of Canada. Our prices are such that you will profit by buying your supplies at

D. Derbyshire & Company

Head Office and Works: BROCKVILLE, ONT.

Branches: PETERBOROUGH, ONT. MONTREAL and QUEBEC, P. Q.

WE WANT AGENTS IN A FEW UNREPRESENTED DISTRICTS

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The Cheese Situation

By Our Montreal Correspondent

The season of 1909-10 has wound up very satisfactorily in so far as the exporters and dealers in Montreal are concerned. The advance in prices during the winter months, which was generally expected, materialized to the satisfaction of all concerned. The high prices which prevailed for cheese and butter during the past season article decidedly dangerous, and those who indulged to any extent certainly deserve any profits they may have made.

The market for cheese is winding up with the stores practically cleaned up. It is a question if there are 10,000 boxes of cheese left in the Dominion of Canada. The stocks at the beginning of March were estimated to be about 40,000 boxes, divided up in small blocks all over the country with probably half the total in the warehouses from Portland and St. John, shipped about 10,000 boxes still in store. About half of these are for sale, but as they consist of colored cheese, for which there is no demand at present holders are inclined to wait, and what in order to see their prices somewhat about 12 cents to 12½ cents, f.o.b., but the general asking price is 12½ cents to 12½ cents a lb.

Advices from the other side indicate a strong market there with every prospect of high prices prevailing before the advent of the new season's goods. Some of the dealers have received enquiries already for new cheese, and a number of factories have been approached with a view to contracting any business having been done. The demand is solely for white cheese, and the factories all over the country are strongly advised to make white cheese for the first two or three weeks, and then to make the class of cheese they are in the habit of making in past seasons. High prices will certainly rule during the first few weeks of the new season, after that the course of prices will depend upon the output of our factories and the extent of the demand from Great Britain.

Cheese, Canada vs. New Zealand

A. C. ROUSSEAU, Director, Rousson, Hodgson & Co., Ltd. London

It is interesting to note how, during the winter months in this country, the provision trade view the respective merits of Canadian and New Zealand cheese. Of course, during the summer and autumn the trade is almost entirely dependent on the Canadian, but when the New Zealand cheese commences to arrive about Christmas time retailers have to decide whether to change over from one variety to the other or whether they will continue to run on with the "Old Love."

Observations of the respective market values the last few years indicate that a continued preference is given all the better class retailers and by some of the multiple-shop concerns, whilst those whose trade depends chiefly on cut prices switch over during the season to the New Zealand entirely during that a well made and is generally agreed properly stored Canadian cheese, of late summer or early autumn make still better quality than fresh landed New Zealand make, but once one leaves the very best class of cheese, the New Zealand article shows indisputably better value, and this chiefly on account of its rapidly increasing popularity.

The insipid, flavorless and featureless stuff which is made in Canada at the end of the year is certainly the means of driving more and more of the retailers every day on to the New

Zealand which is generally offered at the same price. Whilst the make of cheese in Canada keeps light, the effect of these late-made goods is not likely to be seriously felt, but if there adian and New Zealand makes so the stocks accumulate to any extent, the New Zealand cheese will certainly for a greater difference in value between the best and the secondary Canadian.

It therefore believes the Canadian makers to pay special attention to quality if they wish to realize good prices for their fall-made cheese. It is only reasonable suppose that the makers in Canada do their best to make the finest goods possible right up to the end of their season, but the smaller buyers in this country tend to send them "late-made" stuff which, though such cheese is made and served, it is here and sold in due time will have to be sold at a considerable discount. It is only saleable because it is so close to the best goods now many localities to regard all Canadian cheese as superior to the New Zealand variety.

The foregoing applies in a similar degree to the "toddes" makes. It may reasonably be asked: "What about the 'early-makes' and the 'late-makes' from New Zealand?" and the answer is that climatic conditions are rather different in the two countries, whilst the longer journey from New Zealand prevents the cheese arriving and insuring in such a very "green" condition.

This country likely to be able to take all the cheese that Canada can send for many years to come, but in order to keep ahead of the New Zealand in value, everything possible must be done to keep up the quality and prevent the cheese reaching the consumer in too green condition.

CITY MILK SUPPLY DEPARTMENT

The Inspection of Ottawa Dairies

J. B. HOLLINGSWORTH, D.V.S., Chief Inspector

On July 1st, 1909, the Ottawa City Council appointed a Veterinary Surgeon to inspect the dairy farms, personally visited every dairy farm sending milk to the city. The cows were examined and note was taken of the stables for ventilation, window space, air space and their sanitary condition. The dairymen were informed as to the part or parts in which their cows lay naked. The result was that only nine were shown that their cows were a larger yield of milk from their cows than they kept under proper sanitary conditions they were only too pleased to make the necessary improvements. In one herd that was kept in a stable that would score 95 per cent. out of a possible 100 points, the dairyman was getting 40 gallons of milk from 10 cows in the month of February. This goes to show the milk derived under sanitary conditions.

COWS KEPT CLEAN

Our cows are kept absolutely clean. The stables are white washed twice a year. The cows 40 dirt, etc., are kept brushed down. Eighty per cent. of our dairy barns have cement floors. They are all provided with milk stables so that the milk from the removed as soon as drawn can be readily cooled and put in ice water tanks where it is kept at a temperature of 50 degrees Fahrenheit until delivered to the customer in the city.

When the milk arrives in Ottawa we take samples of it and have a test made for butter fat. Our by-

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