

Thirty Years of Continuous Experience

With Crown Separators of Leading Makes

And Eight Years' Experience

In manufacturing "SIMPLEX" Link-Blade Separators

RESULT



The "Simplex" of To-day

No expense or effort has been spared to incorporate in our Machine every possible advantageous feature. The principal aim has been to bring it to the highest degree of efficiency.

Every experienced dairyman knows that the larger the Hand Separator he can operate, even if he has but a few cows, the more profitable it is to him.

The most striking feature of the new "SIMPLEX" is its light running. The 1100-lb. size, when at speed and skimming milk, takes no more power than the ordinary 500-lb. Hand Separator of other makes. It cuts the labor of skimming the milk more than in two, not only because it turns easier than most other Hand Separators, regardless of capacity, but because it does the work in half the time, and in those days, when labor is scarce and expensive, a saving in time is a direct saving in money to the dairyman.

Note the neat and pleasing appearance of the "SIMPLEX." Note the heavy, compact construction and convenient height of supply-can and discharge spouts. The top of the supply-can is only 2 1/2 ft. from the floor, and is out of the way of the operator. The oil-drip pan, between base and body, catches all drainage.

Now, Mr. Dairyman, we know you want to start the season right. Drop us a card tonight for our literature telling all about the "SIMPLEX." Perhaps you already own a "SIMPLEX." In that case some of our other lines may interest you. We handle ELK Mechanical Milkers and all accessories, the "Simplex" Combined Churn and Butter Maker, Testers, Vats, Dominion Creamer, etc.

Write us NOW before the real rush commences.

D. Derhyshire & Co.

Head Office and Works - BROCKVILLE, ONT.
Branches: PETERBOROUGH, ONT. MONTREAL and URBEL P. Q.
WE WANT AGENTS IN A FEW UNREPRESENTED DISTRICTS



Making Two Blades Grow Where Only One Grew Before.

PROGRESSIVE farmers today recognize the fact that they cannot continually crop their lands, drawing on the plant foods in the soil—without putting something back—and realize that the intensive cultivation of a small area is more profitable than the scattered farming of a large one. The judicious use of the proper fertilizer on your land will increase your profits from 25 to 50 per cent.

GUNNS SHUR-CROP FERTILIZERS

—are particularly compounded for use on Canadian soil. Properly and consistently applied they are an expenditure, but an investment which will yield consistently increasing returns on larger crops. Forty years' experience and reputation back them up.

For booklets and price list write

GUNNS LIMITED,

WEST TORONTO

Dash it!

H. Percy Blanchard, Hunts Co., N.S.

When a certain amount of cream accumulates, and a market is not open for it as a raw material, what is to be done with it?

The only natural answer would be: Churn it. But Mrs. Blanchard had plenty to do as it was; and, besides, she never claimed the championship as a butter maker. So it was up to her matrimonial partner to tackle the job; to make butter or spoil the cream.

Still, I had never before in my life churned; I had not even watched intelligently a person churn. Some things of course I had learned in the course of a varied existence; for instance, when the butter won't come bury in the back yard a package of pins soaked in the recalcitrant cream. A somewhat similar recipe is effective as a cure for warts. But warts is another subject.

A SEARCH FOR INFORMATION

There was the job awaiting the man. So the first thing was to hunt up all the available literature on butter-making. Some contradiction existed between one man's method and another's; but it is not generally difficult to strike a sort of average. To this was added the resolution that a superfluous method is better than the omission of some possible essential.

First: the cream in a crock was put for all day on the back of the hot water tank. This brought the temperature to 68 degrees, as the book said. There was something about "culture" in the book; and we wanted the most aristocratic butter obtainable. Apparently this culture had to be communicated to the little ignorant microbes in the neophyte cream. So I went over to a very nice neighbor, and begged the loan of a little well behaved buttermilk. I would add this to the cream and the little educated buttermilk microbes would teach the unsophisticated cream microbes proper manners. But they would have to bustle; for the grand whirl would begin after supper; and every Mike must know the tango by that time. Just before tea time, the cream went into the churn; and enough clean snow to reduce the temperature to 59 degrees. Serious work soon, and the microbes must keep cool.

THE BATTLE ON

At last the cover goes on, and the barrel goes round. It is monotonous work whirling that sloshy barrel churn; but to its rhythmic clatter, one could hear those little inside fellows sing:

Hush, little Mike Robe, don't you cry.

You'll be a Pat. O'Butter, bye and bye.

Every now and then, I looked at the wall-eyed window pan in the churn, but it was opaque as the key-hole in Noah's ark, when Shem remarked: "Say, Dad, it is some shower!"

But were they warm enough? It was a nuisance to remove the cover, so I took the plug out of the drain hole and inserted the thermometer there. Only 57. Not nearly as warm as I was! So I poured in a little warm water for Mike and Pat to put in their toddy and whirled up the hesitation waltz. Now a different gurgle; the butter had come. But what to do with it! The book did not say. Well, I did not want the buttermilk, so carefully I let that drain out of the plug hole. In its place I put a half gallon of cold water and gave them a few turns on that. Then I let the water drain off and left the now perfectly sober butter for a quarter of an hour to rest and recuperate in the churn. Oh, I forgot to say, that before the performance began, I put a little butter color in the cream. I wanted purple; but Mrs. Blanchard insisted on yellow. Of course yellow is very "passe" these days, but then when Mrs. Blanchard insists, what else remains. So it was yellow. Still, purple butter is not so common, don't you know.

The butter was removed and put on a three-legged table, and with a roller the last trace of buttermilk was squeezed out. Who was guzzled by the more-cream as good, fresh salt was added; more squeezing and then the product was made up in most beautifully sculptured prints. Permit me a reference to the many flattering laudations in praise of that first attempt in butter making. My natural modesty compels me at once to forget them. And yet I cannot help saying that it was the best butter I ever made and that it was only yesterday I made it.

The Cheese Market Situation

Editor, Farm and Dairy.—As requested, we are writing you on the cheese situation from the Old Country as it strikes one of the firms connected with the trade.

The past season has shown that the high prices obtained during the last few years has brought and is bringing more countries to interest themselves in the dairying industry, and especially with regard to cheese. The English make was undoubtedly large and of excellent quality. New Zealand has so far exceeded all previous records, and arrivals are turning out very fine. Australia is sending a few, and Siberia is also putting sample lots on the market.

Canadian still holds the premier place in imported cheese, and speaking generally for the past season, the quality has been very fine. The old trouble of cheese being shipped too new has again shown itself, and some districts show irregularity. Factorymen have had the advantage in the market. Although some few of the early make were sold at low figures, it was only a trifling amount, and then for the remainder of the season prices kept well over the 90s. line, running as high as 68s. landed English ports.

All these high-priced cheeses were against the buyer. Market did not warrant any such extreme rates. We look forward to a plentiful make for the coming season this side, and reports from New Zealand point to a full make to the end of this season. All the coming summer Canadian cheese will be wanted, and the outlook is good for the whole season's produce of the Dominion.—Gardner, Thomas & Co., Bristol, England.

Farmers around Hillsburg, Ont. are forming a Potato Growers' Association. They have a temporary executive, with D. N. Dowled for president and Geo. C. Burt secretary-treasurer.

Trade Inc

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