

## Fly Time and Cows

Fly time is here again and with it the annoyance of caring for milch cows when they are pestered with this nuisance. A few years ago sprays of different kinds were extensively advertised and sold as fly panaceas. One seldom hears of them lately because it was a great nuisance to keep continually applying the spray.

A few dairymen understand how to keep the stable cool and dark and they know that flies do not remain in cool, dark places. Cows housed in stables that are free from flies, make for their comfortable quarters in a hurry when returning from pastures. One dairyman who exercises special care over his cows in fly time bought a number of brooms and fastened them in a dark runway leading to the stable, the cows in passing through between the brooms were brushed from their horns to their tails and most of the flies were swept off. The stable was kept dark all day and the cows could eat their evening ration of silage and be milked in comfort.

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## Dairy Building at London

The dairy department of the Western Fair took a great stride forward last year, when the splendid new Dairy Hall, illustrated on this page, was opened. This year the fair management are taking still further advantage of the facilities at their command, and from the view point of a farmer this exhibit will be one of exceptional usefulness. Arrangements have been made for practical demonstrations in butter making each day, and lectures will be given each morning and afternoon in addition.

The building is a red brick, with cement trimmings and foundation, slate roof, and is modern in appearance. The demonstration room will seat 600 persons, and each seat affords a commanding view of the operations. The arrangements for hot and cold water are perfect, and the light could not be better. In the exhibit room there are plate glass refrigerators running half the length of the building, in which the butter can be exhibited to the best advantage. The cheese are arranged on shelves in such a manner that they can be closely examined by visitors. The space in the centre is devoted to separators and dairy supplies, so that the people can get all around them. They are not crowded into a corner. The cost of the building was around \$10,000, and it was opened last year by the Hon. Mr. Ross and Hon. Mr. Dryden.

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"Take back the heart you gave me,"  
The angry maid cried;  
The butcher gave her liver,  
And the maid was satisfied.



The new Dairy Building, Western Fair, London

24  
YEARS  
WEAR  
NO  
REPAIRS

SEPARATOR  
FACTS

43  
YEARS  
WEAR  
75¢  
REPAIRS

Just facts—that's all you

want. Facts can't hurt you nor Tubular Cream Separators.

Facts prove Tubulars outwear all others make five to ten times over.

On August 2d, 1904, we started a No. 9 hand driven Dairy Tubular, rated capacity 900 lbs. per hour, on the hardest test a separator was ever put to—an endurance test to last until the wearing parts give way. This Tubular has now run 50 hours a week for 43 weeks—and is still running. Every week of this test is equal to a year's service in a ten cow dairy. No other separator made could stand such a test.

## 24 Years' Work—No Repairs

Hours run.....	1,200
Pounds separated.....	1,000,000
Turns of crank.....	2,122,700
Turns of bowl.....	1,102,000,000
Oil used.....	2 quarts
Time oiling.....	About 3 min.
Time adjusting.....	None
Repairs.....	None

## 43 Years' Work—75¢ Repairs

Hours run.....	2,150
Pounds separated.....	1,925,000
Turns of crank.....	3,512,570
Turns of bowl.....	1,864,000,000
Oil used.....	2½ quarts
Time oiling.....	About 7 min.
Time adjusting.....	10 min.
Repairs.....	75 cents

After 24 weeks, the balls in the frictionless bearing supporting the bowl showed wear. This was natural, for each had rolled over 32,000 miles. Renewing balls cost only 75 cents and ten minutes adjusting, yet made this Tubular as good as new. All Tubulars are equally durable. Catalogue P-392 tells about them. Write for it today.

THE SHARPLES SEPARATOR CO.

Toronto, Canada

West Chester, Pa.

Chicago, Illinois



## Increase Your Profits

What's the use of trying to skim cream with a hot pan or crocks, no end of hard, tedious work and then lose half to fully as much cream as saved? Or perhaps you use one of those tin-can affairs that borrow the name of "separators" but forget to take along their results. Don't. There's a better way—easier, quicker, far more profitable, absolutely sure and perfectly safe. It's the "U.S." way.

DUBLIN, MISS., June 6, 1905.

"I purchased a No. 6 U.S. Separator Feb. 1, 1905, and sold cream the first month to the amount of \$12.50, the product of 8 cows. The month previous to getting the Separator the 8 cows produced me about \$6.50. This herd of cows is about the average herd, three of them being bellers. I can heartily recommend the U.S. to all who want a first-class Separator.—H. A. DRYER."

110 per cent. increase! Pretty profitable investment, wasn't it? Yet only one of many thousands that prove the "U.S." way the most profitable. Isn't it worth investigating? That costs nothing. Send for Illustrated Catalog No. 200-A, which will tell you all about it and show you how and why the Improved

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MAKE THE LARGEST PROFITS

VERMONT FARM MACHINE CO., BELLWAS FALLS, VT.  
gets Prompt Deliveries from 15 Distributing Warehouses throughout United States and Canada

"Can you tell me of anyone in this neighborhood who is looking for steady employment?"

"Stiddy employment? No, So. Most av the men around here long to wan a thimmons—Life."

*Melotte*  
CREAM SEPARATORS

Generate less friction than others.

THAT'S WHY

They need a brake.  
They have one.  
Others have none.

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