Modern Methods of Butter Making The man of destiny is not so much the man who is especially favored of capable of compelling all the forces bearing upon his line of work to contribute to his success. The ability to recognize and appreciate the sources of power or of profit is the ability that wins. To succeed in the Creamery business is to make the most butter and the best butter from a given quantity of milk. This cannot be accomplished without proper machinery properly handled. More depends upon the cream ripening probably than you think.



THE FARRINGTON CREAM RIPENER

shoultely controls this process. You will find that with this machine you can make more and better butter. To complete the equipment of your plant and add another item to your list of success-promyting agencies, you should purchase one of these Ripeners at once.



Combined Churn & Butter Worker

Takes the Lead!

you are still using the old square box churn and open worker, you are behind the times.— The VICTOR will save you time and money. It will increa e your yield of butter. It will improve the quality of your butter.

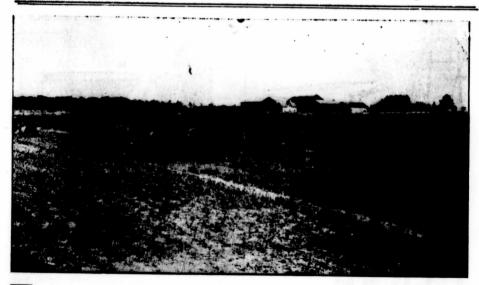
Our Skirm Milk Weigher is just as accurate as your weigh can scale, or man that operates them. It you don't know about it; write us for information.

Our Weigher



Creamery Package Man'f'g Co. LIMITED

COWANSVILLE, OUEBEC



you are interested in procuring a farm for yourself on Easy Terms write the Department of Crown Lands, Toronto, Ontario, for a copy of a new pamphlet LAND SEITLEMENT IN ONTARIO.

Hon. E. J. DAVIS, Commissioner of Crown Lands, Toronto

ALWAYS MENTION THE FARMING WORLD WHEN WRITING ADVERTISERS.