

**Rolls  
The  
Ground  
Better**



No neck weight—Perfectly rigid frame—RUNS EASILY—

**The  
Bissell**

**T. E.  
Bissell  
Company  
Limited  
Bloor  
Ontario, Can.**

Lead roller will work any soil, no matter how stiff. You can't get lead it done. Write Dept. K for catalog.

Made in Canada

## PURE MILK WANTED

Best Prices Paid by the  
**PEOPLE'S DAIRY CO., LTD.**  
402 Parliament St., TORONTO, Ont.

**CHEESE AND BUTTERMAKERS**  
Wishes position for 1915, eight years experience, first class dairy school certificate. Good references. Married. Apply, James Reid, Fordwich, Ont.

## CREAM

Markets have advanced and we are now paying War Prices for Good Quality Cream.

We need yours—write us (cans supplied)  
**Toronto Creamery Co., Ltd.**  
13 Church St., TORONTO

## EGGS, BUTTER LIVE POULTRY

Bill your shipments to us by freight, & view us by postal and we will attend to the rest promptly.

Egg Cases and Poultry Coops supplied from  
**The Wm. DAVIES Co., Ltd.**  
Established 1854 TORONTO, ONT.

## CREAM

We say least and pay most.  
Money talks.  
Let ours talk to you.  
Write NOW.

## Belleville Creamery Ltd.

References: Molson's Bank, Belleville

## CREAM WISDOM

The old statement that "no juggling of figures in January will retrieve the losses of June" may be applied to cream shipping. Our prices have been just a little higher than the rest throughout the past summer. Dealership patrons use.

**Valley Creamery of Ottawa, Ltd.**  
519 Sparks St., OTTAWA, Ont.

## CREAM WANTED

Patrons of Summer Creameries and Cheese Factories. We want your cream during the winter months. Highest prices paid for good cream.

Drop us a card for particulars  
**Guelph Creamery Co., Guelph, Ont.**

## SWEET CREAM

Highest Prices paid throughout the year.

Write for Particulars to  
**S. PRICE & SONS, LTD.**  
TORONTO

## Wide Margin of Strength

In purchasing a cream separator it is important to get one with a wide margin of strength. In that way, you avoid possibilities of breakdowns and secure a machine that will give long service. The 1915 Model

**Standard**

Made in Canada

cream separator is now built with one frame and gearing for all capacities. This frame and gearing is strong and rugged enough to provide a wide margin of safety for the largest capacity. The main gear and intermediate have bearings 3 1/2 inches long. The gearing would be sufficiently heavy to drive a bowl of even 2,000 pound capacity. Think what a tremendous margin of strength this means in our 350 to 1,000 pound machines.

The bowl of the Standard (any size from 350 to 1,000 pounds) are also sufficiently over capacity to skim 25% faster than their rating and still do the work as well as other separator bowls.

To get a separator of super strength and over capacity is good business. You know that. But do you know all the other superior features of the Standard cream separator? Write for our latest separator catalog and get full particulars.

## THE RENFREW MACHINERY CO., Limited

Head Office and Works - RENFREW, ONT.

Agencies Almost Everywhere in Canada

## The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discussion.

## Test of Cream Will Vary

Prof. C. E. Lee

The test of each delivery of cream will not always be the same because of the following factors numbered in order of importance.

1. Location of the cream screw.
2. The amount of skim milk in proportion to milk skimmed used in flushing the bowl.
3. Richness of the milk skimmed. The richer the milk the higher the cream will test. This explains why cream tests higher in winter than in summer.
4. Operating the separator at a speed not uniform.
5. The amount of milk going into the separator. Always operate at full capacity, faucet wide open, the float will regulate the inflow.

Profits Lost in the Skim Milk  
Unless the separator is properly adjusted and put together for each operation butter fat may be lost in the skim milk.

1. Place the separator on a firm foundation.
2. The bowl must run smoothly.
3. Required speed must be maintained.
4. Do not skim cold milk.
5. Cream and skim milk outlets must not be clogged.
6. If the bowl is too low the cream will strike the edge of the cream pan.

## Graphite for Scale

A scale remedy for boilers has been long and ardently desired by both cheese makers and creamery men. Mr. W. R. Starr, claims that graphite has solved the problem. In the course of a recent address he said:

"The action of graphite is a mechanical rather than a chemical one. It is easy to conceive that molecules of scale-forming material would find it more difficult to attach themselves firmly to surfaces made non-receptive by a coating of slippery graphite than to clean sheets, and that the crystals of scale floating in water permeated by graphite would become so coated with this substance, which possesses so little coherence and so much adherence, that they could not aggregate themselves into a firm, strong coating upon the surfaces.

"The breaking down of old formations is made possible by the fact that, owing to the unequal expansion and contraction of the metal of the boiler and the scale in it, the latter during alternate periods of heating and cooling, becomes more or less cracked and checked. The presence of these little cracks gives graphite its power to disintegrate and break down old scale, regardless of character and thickness. Circulating with the water, the graphite works into and through these minute openings, which are otherwise almost immediately re-cemented by the scale-forming matter in the feed water, and deposits itself on the inner surfaces of tubes and shell between the metal and the scale, with the result that the latter will no longer adhere tenaciously and may be removed with comparative ease. If the scale is thick it sometimes comes off in quite large strips or slabs; if thin, it sloughs off in the form of sludge or small scales.

Continuous Use of Graphite  
"After a boiler has once been cleaned of its accumulation of old scale, the continuous use of graphite in cor-

rect quantity will effectively prevent the subsequent formation of that hard scale so difficult to remove, since it will form in and with the scale matter, and keep the latter so loose as to permit it to be easily taken out. With some feed water graphite may prevent the formation of all scale, but this may not be eliminated by blowing down and washing out, although, generally speaking, most feed waters carry scale-forming materials in such quantity that a coating will form to some extent in spite of the presence of graphite, but the graphite will keep that coating soft so that it may be removed with comparative ease.

"Boilers that have been troublesome or that have been neglected are not to be expected to show the most desirable results until graphite has been in use for two or three months. The experience of engineers who have used graphite in the United States and elsewhere has shown it to take from eight to twelve weeks of constant use before all old scale can be easily removed."

## Don't Stop Half Way

A number of cooperative creameries have taken up ice cream making as a side line during the last few years, says the Dairy Record, with varying degrees of success. Many of them have made one great mistake in taking up this side line by not providing proper facilities and sufficient help. They have bought freezers and tubs and cans and maybe provided an extra boy during the busy season, but there they have stopped. The freezer has been installed in some corner of the creamery, no room has been provided for cooling the cream before freezing, and very little room for hardening the ice cream, and the facilities for handling the product have increased amount of ice have not been thought of at all. Add to this the increased amount of work incidental to filling orders promptly, looking after shipments and keeping track of empty tubs and cans, to say nothing of keeping track of collections, and it is not surprising to find that the ice-cream making in cooperative creameries is not an unqualified success.

What is worth doing at all is worth doing well and that is as true of ice cream making as of anything else. Taking up ice cream making and making it a source of profit demands not only added equipment, but often times a re-arrangement of all the creamery equipment and floor space, and, always, more help. Stopping half way is bound to result in a profitless venture, a disgusted butter-maker and distributor and all around. Investing in an ice cream freezer is by no means all that is required of the creamery to keep the profits waiting in the ice cream business.

A neat and attractively put up package will sell much more readily and at a better price than one carelessly packed even though it contains better produce.

At Campbellford, Belleville and other places, the factories employ a man to superintend the packing of the cheese on the car. Fewer complaints of bad stowing come from these places than anywhere else.—G. C. Publow, Dominion Dairy Commissioner.

Double faced, corrugated straw-board boxes to carry 60 one-pound prints of butter are a convenient package. In 500 lots they can be obtained for 12 cents. The freight is less on account of the weight. Similar boxes for four Stilton cheese can be secured in lots for nine cents.—J. A. Ruddick, Dominion Dairy Commissioner.

**Cut**  
BUSH AND  
does work no  
It cuts down la  
and does all kind  
It is big and stro  
Ask your deale  
will CUTAWAY (C  
at once for free cat  
THE CUTAWAY  
maker of the original  
40 MAIN STREET  
Weight 660 pounds  
24-inch disks  
forged sharp

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