

very small area and the dealers were not long in finding out that ample supply could be secured by bringing in milk by train. This was done and milk producers 100 miles away helped to relieve the scarcity.

It is pleasing to know, however, that both parties have decided upon the common sense plan of arbitration. A full presentation of the case for both sides before an independent tribunal should help matters very much and bring about a better understanding of the situation. Up to the time of going to press the arbitrators' award as to price had not been given.

### The Dairymen Must Make Good

While we have no desire to criticize in this season, as we believe that the Government should do all that it can to maintain and improve the quality of our dairy products, yet it will be of interest to many to know that the total appropriation of the Ontario Government for dairying in 1907 alone is \$84,000. Of this amount \$28,000 is for the dairy school and dairy work in connection with the Ontario Agricultural College, and \$13,750 for the dairy schools at Kingston and Strathroy, leaving a balance of over \$43,000 for instruction work in cheese factories and creameries and in grants to the two dairy associations. It is only fair to say, however, that the appropriations given above for the dairy schools are offset by a revenue of over \$30,000 derived from products sold.

The expenditure for instruction work is the main item and the large increase over 1906 is due to the decision of the Government to have the instructors visit every factory in the province. According to a report issued by the Government last year, there were 1,550 cheese factories and creameries in operation in Ontario in 1906. Of these the \$2,000 grant to each of the dairy associations, we have a total of \$39,000 to be expended on instruction work this year, or an expenditure of nearly \$29 upon each factory and creamery in the province. This makes it incumbent upon the dairymen to make good. No other branch of agriculture receives as much from the public treasury and if good results are not forthcoming to show for it the large expenditure may come in for some criticism from those interested in other pursuits. However, so far as the instructors are concerned, we believe they will make good. But the dairymen must make good. The patron and maker must realize that this most thoroughly and endeavor to make the most of the instruction they receive. Do not hang back and let the instructor do the whole thing. Co-operate with him in every way and endeavor to profit as much as possible from this large expenditure.

### Shipping Green Cheese

For one or two seasons past there have been many complaints from the trade of cheese being shipped from the factories too green, a practice that will most certainly injure the reputation of Canadian cheese in the British market and eventually lessen the price to the producer. Dairymen have been warned repeatedly regarding this unbusinesslike practice, and why they will continue to ignore the advice given is a mystery.

Dairy Commissioner Ruddick writes us that many factories are this season shipping cheese in a green condition. Cases are reported where cheese made on Monday has been boxed and

shipped on Tuesday. Such a practice is ruinous. Dealing with this question further, Mr. Ruddick says:

"If we continue to ship green cheese to Great Britain at a time of the year when they are most likely to go into direct consumption, there can only be one result, and that will be to check the consumption of cheese enormously, with a consequent decrease in the demand which is bound to have the effect of reducing the price before the season is over. It would seem to require scarcely a second thought to convince any person that it is a most suicidal policy to allow the cheese to be shipped when there is not in a condition fit for food and when their presence on the market will have the effect of stopping the consumption of cheese, and encouraging the consumers to look for some other article of food."

"It is useless to throw all the blame on the buyers, and let it go at that. The buyers know the danger of this sort of thing well enough, and the fact that they are offering to buy the cheese is proof that they will not act in the interest of the producer when it serves their purpose to do differently. The factory manager or salesman cannot escape his responsibility for the protection of his own business, or the business of his patrons. It is quite evident that the only way to deal with this question is for the salesman to refuse to sell the cheese until they are fit for market. I appreciate the difficulty of individual action in a matter of this kind, owing to the strenuous competition among the factories, but there is nothing to prevent the salesmen on the different cheese boards from agreeing as a body not to allow cheese to leave their factories until they have attained a reasonable age, say at least ten days or two weeks. Some of the cheese boards have already done so and I venture to say that the factories represented will reap a handsome reward before the season is over."

"When the patrons of cheese factories come to fully realize how vitally they

are interested in the actual condition of the cheese as it reaches the consumers in Great Britain, they will make it worth for any factory manager or salesman who allows absolutely green cheese to be shipped from the factory. What is the use of the Governments spending money for the purpose of instruction

if cheese are one can detect quality? They will remain circumstances, which have I and which the cheese wholly null goes on.

"With the to the effect British mark duty to protest against use and position if it is contri

### Care of Milk

No subject the dairymen past twenty-five care of milk I there is as much milk produce ever was. In the one was a deuce. Very little if the flavor. The thing in the it was not so before the rain be converted spection at a difficulty.

But all this of a starter not pass must market, and saleable. Consumer is article, and exturer is deuce of milk from I must suppose cheese is to be reputation for maintained.

The essential flavor. A can not injure a v can of milk water how sweet has good, clear there is little d made from it Cleanliness from the time till it reaches sential. This p danger of the details in this marized as follows:

Keep the cow with clean, dry udder and teat strain immediately a fine strainer thicknesses of care is required clean; remove t or milking yard is free for keep milk cans and (pails) scrupulous butter milk she cans, as they w cause the can must be returned the whey can, once upon its a the can thorough in the sunshine it again. Milk be washed with water, in which dissolved.

The cooling o portant. A few milk was not co cheese making, hot weather. B

## Because You Need The Money

It's your business and if you don't attend to it, who will? You cannot afford to have your money go to waste. Your business, and, furthermore, it is not necessary. There is much to be made keeping it going as it is, and, besides, there is more fun in it than in a right than there is in staying wrong.



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Notice that part of the frame has been broken away, showing the driving gears, and the bowl which turns fastest. The sight feed oil cup automatically supplies the bearing that steadies the bowl; then that oil runs down into the gear chamber, where you see the little hollows. Once the machine is well oiled, this hollow gathers the surplus and keeps full. Now when you turn the gears in the improved

## U. S. CREAM SEPARATOR

the teeth of the lowest gear run through this pool of oil and throw it up in a spray just as a buggy wheel throws water when you drive through a puddle. In this simple, economical way, the teeth of the gears above, the spiral teeth on the spindle of the bowl, and the simple, one-half bearing at the bottom end of the spindle on which the bowl spins, — are ALL kept wet with oil when running and that's why (combined with proper construction and the best materials) there is so little friction to all S. and why it is the longest-wearing and lightest-running separator made.

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