


**SYNOPSIS OF CANADIAN NORTH-
WEST LAND REGULATIONS**
Any person who is the holder of a

Deputy of the Minister of the Interior.
B.—Unauthorized publication of this advertisement will not be paid for.

Canadian Dairy Supply Co., Limited
Montreal, Canada

The ONLY way to make sure that your milk will not sour—the only way to make certain it will reach the factory in first-class condition—is to cool it down to at least 50 degrees immediately after milking. To enable you to do this handily we have made a steel cooling tank after Prof. Barr's drawings. It works perfectly, and the warm water is forced out so you don't have to keep cooling it at the top. Heavily galvanized, water-tight, easy to keep clean. Made in three different sizes. Write for booklet.

If you make butter from whey you will need one of our BUTTER WHEY TANKS to hold the whey until it has been run through the separator. These are made of galvanized steel in four standard sizes, or can be made any size to order. If interested, write for booklet.

Agents Wanted. Good Proposition to Hustlers.

We have a law compelling all samples to be weighed on scales, and the use of the pipette is not permitted. We also have a law making it an offense to misread the Babcock test.—Prof. J. H. Frandson, University of Idaho.

Only 1,250 units of Canadian butter are currently decreasing, and this year only 1,250 units, with 13 addressed packages comprised of the total arrivals in Glasgow as compared with 3,469 boxes last year. The price of Canadian produce was too high for profitable importation. Of the 1,250 units, 585 were sacked and 671 unfrikked; all shipments were carried in refrigerators, the bulk at a temperature round 20 degrees or lower. Very prompt delivery was taken, 910 boxes were lifted the day of discharge, 96 boxes on the second day, 226 the second day, and 18 boxes on the third day. The boxes were carefully handled and discharged in good order.

The condition on arrival was satisfactory, as likewise the quality, some

Canada's contribution to the butter market of Glasgow is now so small, and it is so long out of the market, that it attracts less attention than formerly, and at the present rate of annual decrease will soon, like the egg trade, have disappeared.

Editor, Farm and Dairy.—The express charges on empty boxes that hitherto were returned free means a tax on my creamery business alone

men's Act as amended by the recent session of the Legislature. This Act is built on the principle of the square deal to all concerned and should go far towards establishing general confidence in, and give the patrons a better understanding of the principles of the creamery business. They are the interested parties and we find that the best patrons are those who take an intelligent interest in the business of the creamery that they patronize.

Cream should be delivered oftener than once a week. Unless you do this you are not furnishing a brand of cream that will make a first-class quality of butter. It takes on that unclean flavor even though it may be sweet. Cream ages very rapidly. Considerable education along these lines is needed very much, and we, as mak-

Makers are invited to this department matters relating suggest subject letters to The Ch

"When it comes to the United States, Hogan, a Peterborough, N.H., cheese maker, to an American Dairy recently, with both feet on the ground, has been selling in Britain in competition with the world—cheese makers in competition to the world."

A Prosperous British Columbia Creamery

Owing to high priced labor, dairying in British Columbia is not going ahead as rapidly as the prices there ruling for dairy produce would seem to indicate that it should. There are however, several well equipped creameries in the province. The one illustrated is located at Chilliwack in the New Westminster district.

this year of \$60.00. I notice that every time the Commission sits on the express rates, they sit on creamer men with a heavier tax than ever.

ers, must aim to get more in touch with our patrons.—J. A. Farrell
Dauphin District, Man.

FOR SALE

Second Hand Separator, capacity 600 lbs.
In perfect condition, used only three
months. Owner deceased. Cost \$90. The
first cash offer of \$40 takes the machine.
Apply Box AD
FARM AND DAIRY, PETERBORO, ONT.

WANTED

Assistant Buttermaker at once. State experience and salary.

Renfrew Creamery Co., Ltd.
RENFREW, ONT.

FOR SALE AND WANT ADVERTISING

TWO CENTS A WORD CASH WITH ORDER

LIVE MAN OR WOMAN wanted for work at home paying \$2.00 or \$3.00 per day with opportunity to advance. Spare time can be used. Work not difficult and requires no experience. Winston Limited, Spading Ave., Toronto.

FOR SALE—Iron Pipe, Pulleys, Beltir
Rails, Chain Wire Fencing, Iron Posts
etc., all sizes, very cheap. Send for list,
stating what you want. The Imperial
Waste and Metal Co., Dept. F.D. Queen
street, Montreal.

WANTED—First-class cheese and butter maker to take charge of Keene cheese and butter factory. May 1st. Apply Peter Drummond, Keene, Ont.

FARM TO RENT—Township of St. Vincent, near Meaford, 200 acres under cultivation, 300 acres range for cattle. Farm-house, good outbuildings. Well watered. Rent, \$400 per annum.—J.W.G. Whitney & Son, 25 Toronto Street, Toronto.

ESSEX-GROWN White-cap Dent Seed Corn
\$1.00 per bushel. Correspondence solicit-
ed. Jos. J. Totten, North Ridge, Ont.
ASSISTANT BUTTERMAKER

HARDWOOD ASHES—Best fertiliser in use. George Stevens, Peterboro, Ont.

POTATOES—Empire State; registered seed; 3 years selection; \$1.50 bag. Emmer, the new feed grain, 75c bushel.—A. Huchinson, Mount Forest, Ont.

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Geo. H. Barr,

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FOR SALE AND

BUTTER MAKER
runs whole year
Waterloo St. 1