## Milk and its Products

1. Milk, unless otherwise specified. 1. Attk, unless otherwise specified, is the fresh, clean and unaltered pro-duct, obtained by the complete, un-interrupted milking, under proper sanitary conditions, of one cr more saniary conditions, of one or more healthy cows, properly fed and kept, excluding that obtained within two weeks before and one week after calving, and contains not less than three and one quarter (3.25) per cent. of milk fat, and not less than eight and cne half (8.60) per cent. of milk solids, other than fat.

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Winnipeg

**UPPER LAKES** NAVIGATION

Steamers leave Port McNicoli Mondays, Tuesdays, Wednesdays, Thursdays and Saturdays at 4 p.m. for SAULT STE. MARIE, PORT ARTHUR and FORT WILLIAM.

The Steamer Manitoba, sailing from Port McNicoll Wednesdays will call at Owen Sound leaving that point 10.30 p.m.

**Steamship Express** 

aves Toronto 12.45 p.m. on sailing days making direct connection with Steamers at Port McNicoll.

**100** Avrshires

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Gasoline

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The Simplest Engine

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Write NOW for FREE Engine

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**ONTARIO WIND ENGINE & PUMP CO., Limited** TORONTO

CANADIAN PACIFIC RAILWAY

TICKETS AND FULL INFORMATION FROM ANY C.P.R. AGENT.

First Annual Sale

District of Beauharnois Live Stock Breeders' Association

will be held in connection with the Spring

Show, June 12, 13, 14 (14th Sale Day) at

Ormstown, Que., June 14

under the auspices of the

FARM AND DAIRY

part or all of the cream has been removed, and contains not less than eight and one half (8.50) per cent. of non-fat, milk solids. 3. Pasteurized Milk is milk that has

been heated below boiling, but suffi-ciently to kill most of the active organisms present; and immediately cooled to 45° F., or lower, and kept cooled to so r., or lower, and kept at a temperature not higher than 45° F., until delivered to the con-sumer, at which time it shall not contain more than 10,000 bacteria per cubic centimetre. Nore. — Pasteurization should be

2. Skim Milk is milk from which a effected by heating in a closed vessel

Calgara

King's Birthday FARE

Between all stations in Canada, Po Arthur and East. Good Going May June I, 2, 3, Return Limit, June 5 (Minimum Rate of 25c.)

**Homeseekers' Excursions** 

June 11, 25, and every Second Tuesday until Sept. 17 inclusive.

WINNIPEG and RETURN · · \$34.00 EDMONTON and RETURN · · \$42.00

Proportionate rates to other points. Return limit 60 days.

THROUGH TOURIST SLEEPING CARS

Ask nearest C.P.R. Agent for Ho seekers' Pamphlet.

for not less than 20 minutes at a solids, and not less than 7.20 per temperature of 140° to 145° Fah.; or, for not less than 15 minutes at temperature of from 1450 to 150° Fah. When milk is heated above 150° certain ferments and other constituents of the milk are more or less altered, and the digestibility of the resultant milk is injuriously affected. 4. Sterilized Milk is milk that has 4. Sterilized Milk is milk that has been based at the tompersture of boiling water, or higher, for a longth of time sufficient to kill all crganisms present; and must be delivered to the consumer in a sterile condition. Sterilized milk shall not be sold, or offered for sale, except in hermetically closed containers, bear, ing the words "This milk should be used within twelve (12) hours after opening the container." not less than 26 per cent. of milk

May 30, 1912.

7. Condensed Milk is milk frem

which a considerable portion of water has been evaporated, and to which

has been evaporated, and to wise sugar has been added. It contain not less than 28 per cent. of milk solids, and not less than 7.7 per cent of milk fat.

8. Condensed Skim Milk is skin

8. Condensea SKIM MUK is skim milk from which a considerable per-tion of water-has been evaluated with or without the addition of

cent. of milk fat.

sugar.

May 30, 1 Why Farm as

Farn other m and Dair ht in line w I have so-called d ial daury hr rd 14 grade a are giving

d consumed. s at differen poor cows, standard of season gav 500 lbs, of mi skim milk

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Sir Sadle Cornucopia Olothilde, here shown, and owned by P. D. Ede, of Centre and Hill View Farms, Oxford Centre, Ont. is backed by a dam and sire's dam asi grand-dam awaranging 306 Bub. Sutter in 7 days. his dam has record exceeding i lbs. eight monthe after calving. See Mr. Edo's advertisement this week for bul calf. from this bull, and 26.16 h. belfer. he is offering

5. Certified Milk. Milk sold as so forth are the fresh, clean, lacted ertified milk, shall comply with the following requirements :

(a) It shall be taken from cows semi-annually subjected to the tuber-oulin test and found without reaction

(b) It shall contain not more than (0) It shall contain not more than 10,000 bacteria per cubic centimetre from June to September; and not more than 5,000 bacteria per cubic centimetre from October to May inclusive

(c) It shall be free from blood, us, or disease-producing organisms. pus, (d) It shall be free from disagreeable odor or taste.

(c) It shall have undergone no pas-teurization or sterilization, and be free from chemical preservatives.

(f) It shall have been cooled to  $45^{\circ}$  F., within half an hour after milking, and kept at that temperature until delivered to the consumer. (g) It shall contain 12 to 13 per cent. of milk solide, of which, at least, 3.5 per cent. is fat.

(h) It shall be from a farm whose herd is inspected monthly by the veterinarian, and whose employees are examined monthly by a physician.

Norg.-It is evident that the weight carried by the term "certi-fied" will depend upon the character of the organization which assumes re-sponsibility. Doubtless this will sponsibility. Doubtless this will usually be a local medical association; but there is nothing to prevent any responsible body of properly qualified persons from undertaking the pro-duction of certified milks.

6. Evaporated Milk is milk from which a considerable portion of water has been evaporated, and contains

secretions, free from colostrum, et tained by the complete milking d tained by the compute minking a bealthy animals other than com, properly fed and kept, and confor in name to the species of animal from which they are obtained **Items of Interest** 

The Cobourg Horse Show will be add August 13 to 17 this year. The Canadian Pacific Railway will

un a Better Farming Special. Tun a Better Farming Special, Su-lar to the one that they conducts in Ontario recently, through the set-ern provinces of Canada, starting at Montreal. A start will be made as June 3, and completed on June 20. simi

GRAND TRUNK SYSTEM

KING'S BIRTHDAY SINGLE FARE FOR ROUND TRIP

Between all Stations in Canada

Good going May 31, June 1. 2, 3

Return limit June 5, 1912 (Minimum charge 25c.)

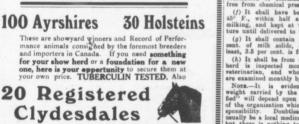
FAST MUSKOKA EXPRESS - Lass Toronto 10.15 a.m. daily, ex. Sundi making direct connection at Musko Wharf for Muskoka Lake points.

Homeseekers' Excursions to Western Canada

Homesecker's Excursions to Western Caudi june 11 and 51 July 8 and 1997 second Tanaday thereafter until key for the Sarria or Chicago, Wanning turn \$52.00, Tickton months and the second second second second second factors and the second second second factors and the second second second like June on above dates, exrite Sleeping Cars, and Follman Touris No CHANGE OF CARS Trickta will also be majering Sarriaga

Tickets will also be on sale via Sarniaas orthern Navigation Company.

Full particulars and tickets fre trand Trunk Agent.



J. P. CAVERS, Chairman Sales Committee NEIL SANGSTER, President

L. G. BRYSON, Sec-Treas., Ormstown, Que. Don't fail to write the Secretary-Treas. for a Catalog.

sigar. 9. Buttermilk is the product that romains when butter is separate from ripened cream, by the usual charming processes; or a similar pro-duct, made by the appropriate treat-ment of skimmed milk. 10. Goat's Milk, Ewe's Milk, and

