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How "Eastlake" Steel Shingles will save you money



Talk No. 1
Quality
By
The Philosopher of
Metal Town

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"Eastlake" Steel Shingles are an absolute assurance of safety.

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And perfect means satisfaction—a roof that lasts a lifetime.

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We also manufacture Corrugated Iron, Barn and House Siding, Eavestrough, Conductor Pipe, Ventilators, etc.

The Metallic Roofing Co.
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Creamery Department

Butter makers are invited to send contributions to this department, to ask questions, make remarks relating to butter making and to suggest subjects for discussion. Address letters to Creamery Department.

Richer Cream by Personal Work

In speaking of the advisability of paying a premium of one cent a pound butter fat on cream testing over 25 per cent. in order to induce patrons to send in a richer cream, Mr. Wm. Newman, Lorneville, Ont., at the recent creamery meeting at Guelph said that he had had no trouble in getting cream of the desired richness. "Our average test last year," said Mr. Newman, "was

30 per cent. The thinnest cream delivered at the creameries tested 23 to 24 per cent. We had extreme cases of 57 per cent. cream."

"If one of my patrons was sending in this cream I always visited him personally and asked him to send in a richer cream pointing out why the richer cream was desirable. If necessary I adjusted the cream screw of his separator to skim a richer cream.

"This plan of making two prices does not meet with my approval. Getting richer cream is a case of individual work among patrons. My patrons who send in a cream testing only 27 per cent. are men I never spoke to personally, and they are doing the best they know."

A Separator Agent Talks

A. H. Ross, Victoria Co., Ont.

When the separator is to be placed in the stable, a separate room should be made for it, the walls being of tongued and grooved lumber, papered on the inside. Such a wall will keep out offensive odors, which would otherwise contaminate the milk. A good floor in the separator room is important. A firm, level floor adds much to the life of the separator.

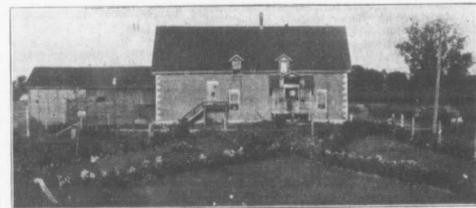
Wash the separator thoroughly every time it is used. It is not only a detriment to the quality of the cream produced to neglect washing the separator, but a dirty separator wears out more quickly than a clean one. I would also suggest to every agent that in the long run it is best to be honest with purchasers and ad-

Safe and Sane Banking

Editor, Farm and Dairy.—The recent failure of the Farmers Bank and the loss some of our factories have sustained as a result should lead all dairymen to carefully consider the banking business as it relates to their interests. We have been led to believe that factory funds deposited in a chartered bank were comparatively safe. We find however that this is largely a delusion as banks will round those funds just as long as it is to their interest to do so and can lock their doors and laugh at depositors any time they see fit.

We were led to believe that our government had such supervision over our banks as would protect depositors. This is largely a farce. Bank officials are called to make returns at stated periods but can so inflate the valuation of securities held that their returns are entirely misleading. Banks in some cases pay high dividends on stock and make the market value of their stock high by so doing tending to create confidence in the institution where the value is often fictitious. Bankers will show you their paid up capital, double liability, reserve funds and other securities but what use are these if the bank's liabilities far outweigh its resources? What chance have we or the public of examining or valuing these securities? The larger the institution the more complicated the task.

What is the remedy? A question not so easily answered. It is when the competition between banks is so keen look out for the fellow



A Creamery with Surroundings that are Highly Creditable. One of the three creameries owned and operated by Wm. Newman, in Victoria Co., Ont., is here shown. It is the one at Lorneville. The output from this creamery last year was 55,000 pounds of butter.

wise them to wash the separator twice a day.

USE GOOD OIL.
Use a little oil each time the separator is used, and use only a good brand of separator oil. Oiling is a point on which many err. They will use a lot of cheap oil at once, and then let it go for a long time without further oiling. Half of the separator oil sold is not good. Most of it is thick and gummy, the bearings making the machine run hard. In any case the bearings should be flushed out with kerosene oil each week.

Keep the speed of the machine uniform. If it is supposed to be turned 60 times a minute turn it 60. Turning the machine faster will give a thicker cream but it gives a greater centrifugal force that the machine is guaranteed to stand; more cream will be lost in the skim milk and the separator will wear out faster. It is much easier to change the cream screw.

When washing the separator, first flush with luke-warm water, wash thoroughly and finish off with scalding hot water. Boiling water will make the parts hot enough to dry themselves. Drying with a cloth is not desirable, and in many cases is a filthy practice.

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