

NORTHERN ONTARIO

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HON. J. S. DUFF
Minister of Agriculture

Creamery Department

Letter makers are invited to send questions to this department to ask questions on matters relating to butter making and to suggest subjects for discussion. Address letters to Creamery Department.

Improvement of the Creamery Industry

The Dairy Commissioner, Mr. J. A. Ruddick, has completed arrangements for carrying on an extensive series of experiments during the present season, having for its object the improvement of the creamery industry in Canada. The work will be in charge of Mr. Geo. H. Barr, Chief of the Dairy Division, who will be assisted by Mr. J. G. Bouchard, creamery expert, and other members of the dairy staff.

Speaking of the proposed experiments, Mr. Ruddick intimated that they would be conducted at a creamery and at the farms of some of its patrons, somewhat on the lines of the experiments in the cooling and treating of milk which were conducted by Mr. Barr during the past two seasons, the results of which have already effected so marked a change and improvement in the methods of handling milk for this purpose.

Mr. Ruddick is a strong believer in the value of practical demonstration or illustration in matters of this kind, and he points to the success which has followed the Department's demonstrations in the cool curing of cheese and in connection with the handling of milk.

The creamery industry in many parts of Canada is now conducted on what is known as "The Cream Gathering System." It is recognized that the methods at present followed in operating creameries on this system are defective at certain points and these

defects make it difficult to secure the highest results in quality. Many leading dairymen have opposed the adoption of this system on these grounds, but as the farmers are determined to stick to it, and it is their right to do so if it suits them best, it seems desirable that every effort should be made to put the system on the best possible working basis.

"We do not propose," said the Commissioner, "to encourage the substitution of the cream gathering system for the whole milk system, but we shall endeavor to improve existing conditions."

The exports of butter have fallen off during recent years, but there is no decrease in the quantity manufactured and it is just as important as it ever was that the quality should be of the highest class and that the creameries should be conducted on economical lines, not only in regard to cost of operation, but so as to ensure the highest possible return from the raw material supplied.

Concern for the Cheese Factory Patron

Editor, Farm and Dairy.—Could the Farm and Dairy, in the interests of dairymen generally, take up the matter of dividing the proceeds in cheese factories just as well as in creameries, or do not patrons of cheese factories care whether they get all that belongs to them or not? Putting the milk is the common practice generally, and rich and poor milk is all paid for by weight regardless of quality.

Let Farm and Dairy ascertain from Mr. Publow the results he has got from 2.5 or 3 per cent. milk and 4 per cent. milk in the weight and quality of cheese, and we will see that there is just as much or more injustice done the patron sending rich milk to a cheese factory as there is to the creamery patron sending rich cream. If we are going to agitate for justice for one class, why not agitate for it in both classes.—Jas. Stonehouse, Ontario Co., Ont.

Note.—This matter of dividing proceeds at cheese factories was given considerable attention in Farm and Dairy, April 7th. Mr. Publow's reply is given on this page.—Editor.

Mr. G. G. Publow Replies

Editor, Farm and Dairy.—Regarding the question of division of cheese factory proceeds in answer to Mr. Stonehouse, I have always advocated the use of the Babcock test as a basis. The patrons of cheese factories have never adopted the test to any extent and unfortunately the pooling system is still commonly in use. It is unnecessary to give here reasons why such is the case, but it may be truthfully said that it is not because the people have not been taught by dairy instructors and dairy schools, to adopt the test. The results obtained at the Eastern Dairy School with milks of different richness for cheese making, have already been made public. We must not forget that the patrons of cheese factories own the proceeds derived from selling the cheese and may distribute it as they see fit. It is our duty to advise.

But this is no parallel with the discussion regarding cream testing, which has been before readers of Farm and Dairy during the past few weeks. The question is not as to whether or not creameries should use the Babcock test as a basis of dividing proceeds, for every creamery in Eastern Ontario has adopted it for that purpose. The question is as to whether or not creamery managers are employing correct methods in making the test. To the best of my knowledge they are not and for that reason the matter has been made public. If cheese factory managers, where payment by test is in vogue, were operating the test with as great a degree of inaccuracy as

creamery managers have been operating it, that would be made public also.—G. G. Publow, Supt. Kingston Dairy School.

Dissatisfied with Salesman

Several creamery patrons are dissatisfied when their test results and surmise that they are being cheated. When the butter-maker is salesman, secretary and treasurer could he cheat the patron on the test and get the price of it into his pocket without being detected? Would it be advisable to have an assistant salesman?—S. C. Haldimand, Ont.

It is quite possible for a test of cream to drop owing to several factors, such as variation in percentage of fat in the milk, variation in speed, variation in temperature, change of cream screw, etc. Unless the butter-maker takes the overrun as pay, or part pay, for manufacturing, he does not see how he could cheat the patron on the test and keep the price of it in his pocket, assuming that all patrons' tests are conducted in a similar way.

It would be much better to have a committee selected by the patrons to look after the selling of the butter, or if this were not practicable, have this committee act in conjunction with the regular salesman. This tends to do away with suspicion and has proven to be, on the whole, a very satisfactory method of selling butter.—Prof. H. H. Dean, O. A. C., Guelph.

W. O. D. A. Herd Competition

The Dairy Herd Competition in connection with the Western Ontario Dairy Association will be continued. The rules of the competition will be the same as last year, but a change in the way of awarding the prizes has been adopted. Printed copies of Dairy Herd Prize List and entry forms for distribution among patrons will be ready later. Makers and others will kindly note the new basis on which the prizes will be awarded for to their patrons, explain these changes to your patrons.

CLASS 1. FOR PATRONS OF CHEESE FACTORIES.

Sec. 1. To the patrons who furnish the 1st, 2nd, 3rd and 4th largest amount of milk per cow to any cheese factory in Western Ontario from May 1st to Oct. 31st, 1910, from herds of 8 to 14 cows (inclusive), the following milk will be given: 1st, \$10.00; 2nd, \$7.00; 3rd, \$5.00; 4th, \$3.00.

Sec. 2. To the patrons who furnish the 1st, 2nd, 3rd and 4th largest amount of milk per cow to any cheese factory in Western Ontario from May 1st to Oct. 31st, 1910, from herds of 15 cows or over: 1st, \$10.00; 2nd, \$7.00; 3rd, \$5.00; 4th, \$3.00.

CLASS 2. FOR PATRONS OF CREAMERIES.

Sec. 1. To the patrons who furnish the 1st, 2nd, 3rd and 4th largest amount of butter fat per cow to any creamery in Western Ontario from May 1st to Oct. 31st, 1910, from herds of 8 to 14 cows (inclusive): 1st, \$10.00; 2nd, \$7.00; 3rd, \$5.00; 4th, \$3.00.

Sec. 2. To the patrons who furnish the 1st, 2nd, 3rd and 4th largest amount of butter fat per cow to any creamery in Western Ontario from May 1st to Oct. 31st, 1910, from herds of 15 cows or over: 1st, \$10.00; 2nd, \$7.00; 3rd, \$5.00; 4th, \$3.00.

SPECIAL SWEETSTAKES MEDALS.

A silver medal (value \$10.00) to the patron who furnishes the largest amount of milk per cow in Class 1, Sec. 1 or 2.

A bronze medal (value \$10.00) to the patron who furnishes the largest amount of butter fat in Class 2, Sec. 1 or 2.

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