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Prize utterMakers THE CANADIAN SALT CO. LIMITED

The Makers' Corner

Butter and Cheese Makers are in-vited to sund contributions to this department, to ask questions on matters relating to cheese making, and to suggest subjects for discus-sion.

Pepsin Being Used in Wisconsin

THE following communication, re ceived from the Dairy Depart-ment of the University of Wisconsin, gives an authoritative account of the extent to which pepsin has been used as a rennet substitute in that "We sent you yesterday copies of

our circular on the use of pepsin in cheesemaking and in addition will say that owing to the shortage of rennet extract, because of delayed im ports from Europe and the cons high price of extract in this state, a number of cheese factories have gun using pepsin.

"In a careful way to learn whether it can be successfully used as a stand ard for rennet, previous experiments were made at Wisconsin, Obio, New York and Canada, and although a few cheese were made, these all turned out well. Additional cheese made fall in Canada proved to be of good quality this spring. Cheese made at the Wisconsin station this spring and sold when a month old have given entire satisfaction.

"Out of the number of factories in Wisconsin now using pepsin, none have reported any serious difficulty, and there is no reason at present to suspect that there will be any trouble arising from the use of pepsin, as no change whatever is made in the quality of cheese with the use of pepsin. We believe that Conada cheesemakers would run little, or no risk in using pepsin, instead of extract, and the method we use for handling pepsin is described in the circular sent

The following extract from the cirreferred to in the above letter, contains the recommendations that makers regarding the use of pepsin.

Use of Pepsin Advocated. Cheese factories in Wiscons elsewhere face a shortage in the sup ply of rennet extract, due creased imports from Europe. due to shortage can be met, in part, if factorymen and patrons will make efstomachs, throughout the state

Pepsin, a similar product as rennet. from the pig, sheep, and certain other animals, has been proposed as a substitute for rennet, in the making of some kinds of cheese. Pepsin can be obtained through any dealer in cheese

Used in Making American Chuese. Some years ago, a few American cheese were made, as a trial, with pepsin instead of rennet, at the Wisconsin Experiment Station, in and in Canada. The pepsin chees were practically the same as rennet

cheese in all respects. During the past few weeks, a number of factories past few weeks, a number of factories in Wisconsin have given pepain a trial, and no serious difficulty has been reported. Pepsin cheese made recently at this Station, and sold in the Chicago market gave good satis-

faction. One-fourth ounce of dry pepsin is

about right for thieldening 1,000 pounds of ripened milk of .18 to .28 per cent. actifity, as often used for American cheese. For sweeter milk, more pepsin is required and at some American and brick cheese factories, as much as two-thirds of an ounce may be necessary. For fresh, warm milk, as for Swiss cheese, one ounce of pepsin along with two-thirds of a gallon of sour whey (containing no calf stomach) has been found to thicken the milk in 5 to 10 minutes, but the curd is not so elastic and tough when cut in 30 minutes, as ren-

net curds commonly are

Should Give Pepsin a Trial. On account of the good quality pepsin cheese, and the success had thus far in its use, there appears to be little danger of loss in attempting to make either American or brick cheese with pepsin. Makers are therefore advised to procure four ace or larger samples of pepsin give it a trial, and become familiar with its use at once, before their sup ply of rennet extract is exhausted. They will then be able to judge from their own observation whether to buy pensin or extract, at the prevailing market prices.

With pepsin at about \$3.50 a poun ne-fourth ounce pepsin to curd one-fourth ounce pepsin to curdle 1,000 pounds of milk costs about 5.5 cents; and with rennet extract at \$2.30 per gallon, three ounces of ex-tract to curcle 1,000 pounds of milk will also cost about 5.5 cents.

Pasteurization is Coming

W HY not parteurize? This is a subject much discussed at all creamery meetings. Prof. Dean suggests that we may soon pasteurise under compulsion. Jos. Sorenson, of Minnesots, evidently believes that the same is true in the United State He writes in The Dairy Record as fol

Do you realise which way the wind is blowing in the creamery business, or in other words, do you realize that pasteurimation of cream for butter making is coming and it is coming to stay? Glancing through a creamery paper we notice the following head ings of articles: "Pasteurized But-ter," "Effective Pasteurization," "Com-pulsory Pasteurization." We believe that when the creamery papers are discussing these subjects, they are reflecting the thoughts of many butter-makers and others who are interested in better and more uniform butter, and judging from what is said of pasteuriin the papers and at conven tions, it is only a question of a very short time till every creamery in the country will be pasteurizing all cream used for buttermaking.
"It seems to be the opinion

creamery men and others, that the time is ripe for making pasteuriza-tion compansory by law, and it takes no prophet to predict that several of the dairy states will have compulsory pasteurization laws on their statutes when the legislature meets gain.

ow, with such laws almost a certainty, why not meet the conditions as we find them, and start pasteurising instead of waiting for a law to be enacted which will compel us to pas-teurize? If we study this question of pasteurization, we must admit that the advantages of pasteurization are very much greater than the disadvantages, and it would be difficult to present one good argument against pasteurization, while there are a number of very good arguments in its favor."

Marketing Saskatchewan Butter

N a recent interview witth Mr. W. A. Wilson, Dairy Commissioner for Saskatchewan, it was learned that he had inaugurated a plan which he expected would eventually result in all the export butter of the province being marketed through the Dairy

During the past two years the Dairy Branch has followed the prac tice of shipping each week to cold storage the butter made at the costorage the outer made at the co-operative creameries. Each churn-ing is then graded by the government graders and an official grade certifi-cate issued. The butter is then held in cold storage where it will not deteriorate, or sold according as market conditions warrant

For some years a large percentage of the creamery butter of Saskatche. wan has been sold in the British Columbia markets and the dealers there place so much importance upon the grade certificate that they now require one to accompany each churning of butter and will pay more for butter of butter and will pay more for butter that bears the stamp of the govern-ment official graders.

To extend this advantage to all the

cameries of the province, grading depots have been opened at Prince Albert, Saskatoon, Regina and Moose Jaw, and creamery owners in any butter to the depot nearest their creamery. The butter will then be aded and a cheque for about of its value advanced by the Dairy Branch to the owner and the balance

branch to the owner and the balance sent him when the butter is sold. During the past year the Dairy Branch marketed more than 3,000,000 lbs. of butter which was practically all made at the cooperative creamer tes, and with two new cooperative creameries in operation and a large increase at most of the older creamer-ies, together with the butter from the creameries not under government supervision it is expected that the ex-port of creamery butter through the Dairy Branch will this year reach a very substantial sum.

Farmers Institute Meeting HE annual meeting of the West

Farmers Peterboro' Farmera' Institute was held on June 13 at the home of Ex-Warden Scott in Smith Township. Wet weather was not allowed to interfere with the enjoyment of the event, for though it disarranced some of the usual features, these were more than compensated for by the novelty of a barn supper. The tables driveway and spread with those dainties that country ladies know so dainties that country ladies know so well how to provide. Addresses were given by Mr. H. B. Cowan, of Farm and Dairy, District Representative McCrae, of Norwood, the officers of the Institute and prominent farmers of the riding. Mr. and Mrs. Scott proved delightful horas and the meeting in many respects was a memor-



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Veterinary

Bline

O NE of our sweet another year, or w It is probable th mammae that is become active after

W E have a young touts are or warts, which be rock by the treated than while a were some before the they had a omething the work of the they had a omething the they had a cif, but they a to bathe them well to have them well to have them well to have them well to have the treating them with I belic acid, but they a to bathe them well w fore I start to milk I to know of a cure. fore I start to milk I to know of a cure.— Westminster Dist., I off those Clip

necks, and to the f ter of antimony one be wise to defer to

Man

HAVE a helfer the month agq—her fit in one quarter a fe ing and is still cake little thick, yellowish well from other feat healthy condition. He slage (rather poor grain beforehand. Is was probable cause c is treatment?—E.D.s.

The trouble is no doubt is due to th active (change of the quarter frequent and after bathing re phorated oil. Milk quarter four or five til the milk becomes

Ayrshire Field D

THE gathering chan once a y very popular.
much when it is fait to get results in the breeding a chief thing dispenses field day in Norwic 15th, was education. was presented by practical demonstrati

from several herds. That the Axrshi worthy of the place Canadian dairy fie from Mr. W. F. Step secretary of the Aj donald College, Que. in Scotland, where a to a climate that der rugged frame of gr upon rough land tha produce food as tast as she might desire. for many generations a race of cattle of which are more other dairy breed. body makes adaptable to the ma climate, soll and food She is a lor many live to be goo ducers at the age of A dairy form with fe erally found in the and an udder symme to the last degree, human consumption the standard set of s

Good records are e