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## Opinions Differ on Dairy Legislation

Many Dairymen Anticipate Some Difficulty in Putting the New Regulations Into Operation. Much Educational Work Needed

**T**HE Dairy Standards Act, which during the last few weeks has occupied such a prominent place in the columns of Farm and Dairy, continues to be the most thoroughly discussed subject amongst Ontario dairymen. Factory owners, patrons and makers are all keenly interested in the manner in which the new legislation will affect their business. The chief difficulty anticipated seems to be that the makers, many of them unfamiliar with the test and most of them working to their limit at the present time, will not be in a position to assume the extra work which the enforcement of the legislation will involve. Some think that the best method would be to have the testing done by a special set of officials, although the cost of keeping up a staff of men for the purpose, might be objected to by the patrons.

Secretary Thompson's Views. With reference to the Act, Mr. T. A. Thompson, secretary of the Dairy-keepers Association of Eastern Ontario, expresses himself as follows:

"With the grading of the cream and the pasteurizing of the whey, I heartily agree, but I am of the opinion that compelling cheese factories to pay for milk by butter fat test will be very popular in Eastern Ontario. It is hard to persuade the average patron that it is important to send richer milk to the factory when such a large percentage of the fat in the milk is not being incorporated in the cheese. The factories that have put in separators and are manufacturing very butter are paying good dividends.

"Our dairy experts have been preaching for years that if the milk was delivered at the factories in proper condition and the cheese made by competent makers, there would be no fat and that it would not pay to separate it. It will be hard to persuade patrons of cheese factories that it is necessary to send richer milk than while many of our factories are realizing from \$1,300 to \$1,600 annually from the sale of whey butter.

"If the fat that is being sent to the factories at the present time were incorporated in the cheese, there would be no cry of 'lean cheese,' nor would there be any necessity to legislate in the matter."

Views of a Hastings County Maker. Mr. Chas. A. Tompson, of Hastings County, favors the appointment of official testers, but fears that patrons might not approve of the plan. He thus states his views:

"Re the Dairy Standard Act I would say that some of our patrons have been agitating for paying by test for some time. I do not think there will be any opposition to the Act, as all have to admit that no one has any right to the other fellow's money. The only question seems to be how to get the testing accurately done. It is just possible that the gainer would be a loser if there was another set of officials to keep up. I know of some first class cheesemakers who, judging from the manner in which they keep their milk-books, I would not consider careful or accurate enough to do the testing in a satisfactory manner.

"I do not know how often the test will have to be made, but if twice a month would do I don't see why the present inspectors could not do the work. In our syndicate we are fortunate enough to have a class of makers who do not require very much guidance from an inspector, and if he could only get around to the factories often enough he could do with a little extra work without bursting a blood vessel.

"I believe it would be better for both

the maker, who is often rushed and short of help, and the patron, especially those who think they are always being beaten, if there were an official tester who did his work under oath. However, farmers feel that there are enough white shirts left up on the job as it is and that matter should be arranged without having another set of officials appointed."

### A Workable Plan Needed First.

Joseph McGrath, 2nd Vice-president of the E.O.D.A., believes that some practicable plan should be worked out before resorting to compulsion. He writes as follows:

"I don't think there will be much opposition to the new legislation until after it is in force, as farmers are not organized in any way whereby their opinion can be given. I think there will be great dissatisfaction among patrons of factories when the 'pay by test' is in operation. If they are mistrustful of cheesemakers in weighing their milk, what will they be about cheesemakers or anybody else 'testing it,' something which is as laith to the ordinary farmer. At least 75 per cent of the farmers weigh their milk now and again to keep tab on the cheesemaker, and he can say but what they are justifying in doing this, not that there has been much to complain of, but that it is the only way in which they can know that they are being fairly dealt with. But how are they to know how they are being used in the testing of the milk.

"For my part I don't see how the testing is going to be done, or what is going to do it satisfactorily. The Act provides a penalty for any one convicted of under-reading or over-reading a test, but the doesn't amount to much. If a cheese maker wishes to favor or discriminate against anyone he could easily add some cream or water to sample. No matter who does the testing, the cheese maker will have to take the samples and be the custodian of them. Also the taking of the samples must be carefully done. He will have to take a sample from every draft of milk as a man may often in filling up the cans, supply the cream in to one can and the poorer milk at the bottom of the can into another. The farmer will be able to see that the cheesemaker does this, but we cannot 'keep tab' any further. If the farmers of Ontario are anything like they are in this county they won't be satisfied with the testing. They keep close tabs on the weights of their pork, poultry, etc., and everything else they sell.

"I am not opposed to paying by test, as it is certainly the fair thing, and the man with the low-testing herd has really no grievance. Let him get a better herd, but under existing conditions I can't see how it is going to be put in practice successfully. What could be done in case suspicion should arise regarding the accuracy of the test as made by the maker? That's a sticker. The only way to deal with that will be for every farmer to buy a Babcock tester, and learn to operate it, and protect himself the same as he does now with his scales.

"I think the man who is testing the samples should not be in a position to know who is the owner of any of them, and of course, the cheese maker would know them all. I have seen a Babcock tester in my factory for the last twenty years, but I could never get a cheese maker to use it. If I could only have the milk tested I had to do it myself, I think some plan of testing that would be practicable

(Continued on page 6.)



W's W Trade incr VOL. XX

**D**URING the time to spring to the Bedford farms I have Dairy. The series, is Elm K Ford—or per E Mr. and work together perains to the that I will rem as the afternoon courteous people sides of the associated with the Ford, for instar the farm he not I first heard herd Jerseys, a herd that I visit he had some cow at Marlside, N.Y. which run from test of six per cent His grand-dam a famous cow in to this one came Woodstock, Ver to a very satisfi

The milking farm altogether The farm could but it is Mr. For pose to breed all own cows and ke those that are and good crop Particular emphasis laid on the health herd, and its imp has been learned hard experience. Ford took over t farm in 1900, a mediately started tablish his herd 1907 all of his were slaughtered. count of tuberc Need I say that Mr was almost discou for the time, but he made another and the herd has ally grown to its p proportions. The all tuberculin teste

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