



"The man you can hire to work on a farm for nothing will just about earn his wages."—Josh Billings

IT'S the same with cheap farm engines as with cheap farm help. You can buy a poorly designed, cheaply made engine for less than the price of an Alpha, but you will find that a cheap engine is always "balking" or getting out of kilter just when you need it most.

And there will be endless expense for repairs.

You will practice real economy by buying an

ALPHA GAS ENGINE

which runs along, day after day, without giving you any trouble. You can always depend on the Alpha.

In the Alpha there are none of the trouble-making contrivances that render so many "farm" engines impracticable. It contains no delicate electric batteries, but runs on a simple, low-speed magnet, guaranteed for the life of the engine.

Alpha Gas Engines are made in twelve sizes, 1½ to 28 H. P., and each size is furnished in stationary, semi-portable or portable style, with hopper or tank-cooled cylinder. Write or call up the nearest Alpha selling agency today, or if you don't know who they are, write us direct.

THE DE LAVAL COMPANY, Ltd.

LARGEST MANUFACTURERS OF DAIRY SUPPLIES IN CANADA.
Sole manufacturers in Canada of the famous De Laval Cream Separator and Ideal Green Feed Silos. Alpha Gas Engines, Alpha Churns and Butterworks. Catalogues of any of our lines mailed upon request.

MONTREAL PETERBORO WINNIPEG VANCOUVER
50,000 BRANCHES AND LOCAL AGENCIES THE WORLD OVER

Not made over—
Not added to—
Built right, basically)

That's the Sharples Suction-feed Cream Separator.

No loss-alarm tacked onto it to remind you to turn faster.

Sharples skims clean at any speed, so it is not necessary to put on a contraction to prod you up to a fixed speed. You can judge how important this is when tests show that 95 per cent. of all separators are turned under speed much of the time, causing a waste averaging 10 pounds of butter per cow yearly. Sharples saves all this—automatically.

SHARPLES SUCTION-FEED CREAM/SEPARATOR

The skin-clean-at-any-speed principle (suction-feed) is built into the Sharples, just as Nature built teeth into you. When you don't have any Nature-teeth, store-teeth are better than none, but they never measure up to the built-in kind. Think that over! Sharples construction has also eliminated troublesome discs—the simple tubular bowl containing but one piece. There are only half as many parts as in other separators—that's why a Sharples lasts longer than any other. Write for catalog to nearest office, addressing Dept. 77

Toronto, Ont. The Sharples Separator Co. Regina, Sask.
The Mitchell & McGregor Hardware Co., Brandon, Man.
Distributors for Manitoba



The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, in connection with matters relating to cheese making, and to suggest subjects for discussion.

New Plan for Cow Testing

THE Dairy Record Centre, of which \$5 have been in operation in Canada, is to be abolished. The Dairy Commissioner proposes to enlist the services of cheesemakers and buttermakers or other qualified persons to do the testing at the rate of 10 cents per test, the milk testers to provide their own equipment. This remuneration we believe will be sufficient to induce many cheesemakers and buttermakers to get their patrons interested in the work of keeping herd records.

The cheese factories and creameries are natural centres for herd record work. The samples are conveniently collected on the milk or cream wagons and it is always easy to communicate with members who are patrons of a cheese factory or a creamery. An increase in the production of the herds in the district means not only greater returns to the farmers themselves, but a larger output for the creamery or cheese factory, thus ensuring a larger revenue for those who are depending on it. In many localities, an industrious man could earn very good wages by devoting his whole time to the business of testing milk, while at almost any cheese factory or creamery the wages of one assistant could easily be earned.

In order to carry on herd record work in any district under the new arrangement, it will only be necessary for the farmers to cooperate with some qualified milk tester by weighing and sampling each cow's milk night and morning, on three days every month, and by delivering the samples at the appointed place of testing.

The Department of Agriculture, through the Dairy and Cold Storage Commissioner's Branch, will—

- employ a supervisor in each province;
- pay 10 cents per test for all Babcock tests made and recorded on the sheets sent to Ottawa;
- make the necessary calculations and send every farmer a monthly statement of the milk and fat produced by each cow in the herd, also send each cow's total production at the end of the season; and
- supply blank forms for recording weights and tests of milk, preservative tablets for the composite samples and sulphuric acid for testing. The routine as far as the farmers are concerned will be the same under the new plan as it has been heretofore and the same forms will be used.

How the Province Stands

THE following table shows the number of cheese handled by the Cheese Commission from June 1 to December 31, 1917, by provinces, with the percentage of different grades in each case.

Province of Origin	Boxes	Grades		
		No. 1	No. 2	No. 3
Quebec	1,697,365	843	38	
P. E. I.	74,719	79.88	37.13	1.29
N. B.	17,483	98.85	9.00	1.15
Dominion	1,861,537	84.32	14.85	.93

The standards on which the classification was made are practically the same as those which have been observed in the trade for many years. Roughly speaking grade No. 1 may be described as including all cheese of good commercial value, well boxed, and having no objectionable flavors. Cheese were considered No. 2 grade

CULTIVATE For Greater Production

The better the cultivation, the better the growth.

Men right around you found the benefit of first-class cultivation last year. In the construction of the Peter Hamilton Cultivator, every need has been considered and every requirement provided for. The different groups of three rows of teeth are subdivided again, and the front teeth are attached to an overhead frame, back row to another. All teeth cultivate to an even depth and thoroughly work up every inch of ground.

PETER HAMILTON Cultivator

Is a light draft implement, in spite of its superior strength. Teeth are strongly reinforced and will stand all the hard work they will get. Sections are made from extra heavy steel. See the Peter Hamilton Cultivator before buying.

Agents wanted
in open territory

The Peter Hamilton Co. Ltd.
PETERBORO, ONT. 17



CURDALAC AND SPONGY PEPSIN

(STANDARDIZED)

The First and Original Peptic Compound. Not an experiment. Time-tried and a demonstrated success in the manufacture of Canadian cheese.

START-O-LAC

(LACTIC ACID CULTURE)

A pure culture of selected and tested lactic-acid-producing bacteria for preparing milk and cream, and improving the quality and flavor of cheese, cottage cheese, butter and buttermilk.

GERMTOX

(NOT A POISON)

A scientifically prepared Germicide, Disinfectant and Deodorant. The ideal sterilizer for all dairy utensils.

The above products are sold by all dealers in dairy supplies.

Write to us for descriptive booklets and any other desired information.

PARKE, DAVIS & CO.
WALKERVILLE, ONT.
MONTREAL, QUE.

Mention Farm & Dairy
When Writing

If there were of flavor, true acidity, too much gassy, cracked finish, or too or more of them to place the class 3 grade cones were badly of rancid, or very any cheese of No. 2 grade on degree.

The quantities of forest districts in the matter of the II.

Table II.—Ontario

District. Ont. Western Ont. 4 Northern " 24 Central " 24 Eastern " 75

In subdividing "Western Ont." territory west of "Northern Ont."

Ontario, Subdiv. Central Ontario provinces, and Lennox and Add "Eastern Ont." Frontenac and extension to the Q

The action of sion in setting tween the prices grades allows the monetary loss suffered from poor cheese. 2 the patrons receive for their milk No. 1, and 10 c cheese.

Greater Pro

A WORKING BETWEEN the ment of Ag Canada Food Board and the Provincial agriculturists on the agreed upon and organization are now pletion. Ontario 1,600,000 additional Quebec, 600,000 and the Maritime provi or an increase of A greater productio be formed in every ish, the members of fessional farmers or visit their neighbor secure the earnest

The Ontario Depar ture is hopeful for a duction in Ontario 2 000 bushels, this be cause of the restricte wheat; 20,000 cards production of 100,000 sent out as well as describing the best wheat growing in Ont just 182,000 acres where wheat in the province 500,000 acres is aimed at attained if 100,000 raise five acres of spr

Regulations have b Ottawa prohibiting a stock in the live stock eight hours immedi slaughter. No wheat shall be used for feedi stock yards, no ba No. 3 and no oats ab Regulations also provi son shall purchase wh the purpose of the f ley, except where wh grown with other gra be separated economic mixture not to contain per cent. of wheat. A lastly any of the provi regulations is liable to exceeding \$200 and not to imprisonment not ex led of three months, of and imprisonment.