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BOOK DEPARTMENT Farm and Dairy PETERBOROUGH, ONT.



and Readers

"Better than ever," is the motto before us in preparing for the Fourth Annual Exhibition Number of Farm and Dalry to be issued August 31st.

August 31st. That means that we are going to give our readers extra value this year, since past Exhibition Num-bers as well as other Special Mag-azine Numbers of Farm and Dairy, have been popular with our readers

crs. "I would like to express my apprecia-tion of the spiendid number of Farm Soynember 1st. (Exhibition Number). You are giving us farmers each week the greatest value for our moory that the greatest value for our moory that as worthy of our best support. I speak a good word for it whenever I have more promotion. As Suart, We opportunity on the Stuart, The above is one of more such

The above is one of many such expressions of appreciation that have been received from readers of Farm and Dairy. The Exhibition Number of 1911 will contain live, up-to-date information in every department—just what our readers desire and are looking for.

OUR READERS will cagerly look forward to this number and will tell their friends about it. As will tell their friends about it. As a result the **CIRCULATION** will be largely increased over our re-gular issue. Many copies will be distributed at the several large fall fairs and exhibitions in Eastern Canada to those who are seeking information it will contain the

OUR ADVERTISERS, knowing from experience the value of former exhibition numbers, will use large space in this one. Advertisers who have not yet used Farm and Dairy will find this issue a good one in which to begin their fall campaign. No advertisers who want the most up-to-date, progressive farmers and dairymen of Eastern Canada of their goods and at what exhibitions they can be seen, can afford to miss this number.

Further information may be had on application to ADVERTISING DEPARTMENT FARM AND DAIRY PETEBORO - CNTAFIO

FARM AND DAIRY

Creamery Department Butter makers are invited to send con-tributions to this department, to ask ques-tions on matters relating to butter making and to suggest subjects for discussion. Address letters to Cre mery Department. Butter makers are invited to send con-tributions to this department, to ask ques-tions on matters relating to butter making and to suggest subjects for discussion. Address laters to Cre mery Department.

...

Side Lines for Creameries*

Prof. H. H. Dean. O.A.C., Guelph. Profitable "side-lines" for the Profitable "side-lines" for the creamery man are eggs and ice-cream, to say nothing of butternik, the sweet cream trade, casein, hogs and other lines of profit. The collecting of eggs fresh from the farm two or three times a week is the cream draware aught to prove

by the cream drawers ought to prove a profitable "side-line" for creamery. We seem unable to supply our home market for clean fresh eggs. The eggs are fresh on the farm, but we do not seem to be able to evolve a proper system of marketing. The cooperative egg circles are a step in the right direction, but in connection the right direction, but in connection with our creamerics, we have all the machinery needed for collecting and distributing eggs. Who will give it a trial in Ontario? During the hot weather Canadiana seem to have developed a mania for stime income. In many funktion.

eating ice-cream. In many fashion-able hotels ice-cream is on the bill of fare all the year. With modern machinery, ice-cream manufacture can very well be made a part of the creamery business, especially where the creamery is located in, or near a town or city. The local demand for town or city. The local demand for ice-cream will frequently pay all the running expenses of the creamery in hot weather. This is no inconsiderable sum in many creameries, and is worthy the careful attention of those studying economy in creamery management

The value of Luttermilk as a health. ful, wholesome drink is not sufficiently realized. That there is a pronounced temperance wave sweeping over On-tario all will admit. What shall take the place of the accustomed driuks? Nothing is better than good, wholesome buttermilk. It furnishes the accustomed stimulant in the form of lactic and carbonic acids; at the same time the consumer takes a valuable aid to digestion.

U.S. Opinion of Cream Grading

Gust. Holt, Vergas, Minn. Quite a few of our leading cream-eries have realized that it is just as wrong to pay the same price for a poor can of cream as for a can conpoor can or cream as for a can con-taining first-class cream as it would be for our elevator men to pay the same price for Nos. 2 and 3 wheat as for No. 1. Paying for cream accordsame price for Nos. 2 and 0 wheat as for No. 1. Paying for cream accord-ing to its quality is something that ought to interest every creamery poor cream, which is always in the way of the creameries turning out a first-class product that obtains the highest possible price.

A creamery can well afford to pay A creamery can well allord to pay two cents a pound more for nice sweet cream than for the sour, stale dope that it often gets, and if one farmer would sell his cream and get a higher would seil his cream and get a higher price you may be sure his neighbor would not like to get less for his cream, and he would surely make up his mind to bring cream that would grade No. 1, and in a short while there would be nothing but sweet cream coming in cream coming in.

from coming in. If the butter-maker knew his busi-ness he could turn out butter that would bring two and three cents more per pound with such cream. Just stop and figure out how much those two and three cents would amount to in one year in a creamery that makes say 75,000 pounds of butter, And it's only the smallest creameries *Extfact from an address before the W. O. D. A. Convention at Stratford.

that make that much each year. Friends and patrons of the farmers

cooperative creameries should adopt this plan, and the sooner the better. It has worked well in our creamery. The Refrigeration of Butter

J. A. Ruddick, Dom. Dairy Commissioner

Refrigeration is probably more use Kerrigeration is proventy more use-ful to the buttermaking industry than it is to any industry pertaining to other food products. It is also highly essential in the practice of the art. The principal buttermaking countries of the world are in the parties home. The principal buttermaking countries of the world are in the northern hemi-sphere and the periods of production are more or less intermittent, owing to the fact that summer season is more favorable for production than are the favorable for production than are the winter months. It follows, therefore, that there is a large surplus of pro-duction over consumption at certain periods of the year which must be held in reserve to supply the shortage at the production. Before the days of at other periods. Before the days of refrigeration, the consumption of but-ter during the off-season was very much curtailed, owing to the fact that it was difficult to secure supplies in rood condition good condition.

With efficient refrigeration available With efficient refrigeration available for storing the surplus product during the summer months, consumers can new obtain their requirements in prac-tically as good condition during the winter months as at any other time of the year. This has resulted in an en-ormous increase in the consumption of hutter all over the world. hecause we butter all over the world, because we spread it thicker when the quality is good, and the business of dairying has grown and developed to an extent which would not have been possible without the aid thus rendered by refrigeration.

LOW TEMPERATURE FOR BUTTER

LOW TEMPERATURE FOR BUTTER ... Butter is an unstable product. It is at its best when freshly made, and its fine quality will last only a few days at ordinary temperatures in the summer months. As the temperature reduced the channess which take days at ordinary temperatures in the summer months. As the temperature is reduced, the changes which take place in the butter to bring about rancidity and other undesrable fla-vors proceed more slowly so that the "age" of butter is determined by the temperature at which it is kept rather than by the number of days or works than by the number of days or weeks than by the number of days or weeks which may have elapsed since it was made. At one time it was thought to be undesirable to keep butter below the freezing point of water under any circumstances, but gradnally, in the light of experience, the storage tem perature of butter have the storage temperature of butter has been reduced, until at the present time we have it being held as low as zero F.

Experiments and investigations have shown that butter eventually changes perceptibly under any storage temperature that has so far been tried, and that the effect of storing at different temperatures is only a matter of degree and not of absolute stoppage of all change in any case.

The cold storage manager, in determining the temperature at which butter is to be stored with an eye to sider two things. First, how cld the butter is and st what temperature it butter is and secondly, how long it has been held previous to being offered for storage, and secondly, how long it is to be stored before it will go into consumption. A point worth noting in the storage of butter is that heavily held butter here are also salted butter does not keep as well as butter which is lightly salted. The difference has been attributed to the difference has been attributed to the fact that it will require a lower tem-perature to freeze the highly salted butter, but experiments at variable temperatures much below the freezing point of the butter, show a alight ad-vantage in the lightly salted butter.

The executive committee of the Na-tional Creamery Buttermakers' Asso-Association has voted unanimously to ac-cept the proposition of the National Dairy Show Association, and the next convention will be held in Chicago November 1st, 2nd and 3rd.

FOR SALE AND WANT ADVERTISING TWO CENTS A WORD, CASH WITH ORDER WANTED-By the first of Sept earlier, a first class Butter earlier, a first class Butter Ma-take full charge of a creamery neu-don. Ontario. Apply, giving refer to W. B. Dinwoodie, Arva, Ontari

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men of Western Ont.

short time

WOODWARD



Connolly Bros., O At the request of herewith outline king cheese. Ou



B. J. Connolly

starter nson. It is put in prning before the m We use from for starter to 1,000 lbs 000 lbs. or so of r why until the milk and the start heat ake a rennet test 44 th a dram of thickens in 17 second ilk using encugh a agulation in 12 min

CUTTING THE As soon as the curd t it, using the w tting lengthwise an once with the h curd is then st nds for 10 minutes a adually until it read re of 98 degrees F. minutes.

We use the hot iron e when conditions the curd from th ce of curd strings uarter to three-eigh the hot iron we ru dip the curds Curds are stir let stand 10 minut piled up six inche ed to mat. After 2 cut into strips for turned over. In 1 piled two deep and rals of 15 minutes

hen salt is dissolve rd in the press and 45 minutes before d

ing large cheese we cheese in the hoops

and press them for

usually make Stil

eese, however we pres 17 hours.

During the summer

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before salting. Un of making we have

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rs without complain are giving satisfac

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After milling four times and utes after until the low and soft. PRESSING

The second secon

to earn homestead patent) and culture far acres estra. A serie estra. homestead right and cannot obtain : pre-amplion may enter for a purchase homestead in certain districts. Price \$130 per acre. Duttes-Must reside six month is earch of three years, culturate affy acres and certs a house work \$200 the series and series and \$200 the series are \$2 W. W. CORY.

Deputy of the Minister of the Interior. N.B.--Unauthorized publication of this dvertisement will not be paid for.

August 10, 19

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