

**CONTAINS NO ALUM**

The only well-known medium: *erect* baking powder made in Canada that does not contain alum (or sodium sulphate, or sulphate of alumina) and which has all its ingredients plainly stated on the label.

**E.W. GILLET CO. LTD.**  
TORONTO, ONT.



All "ARLINGTON COLLARS" are good, but our CHALLENGE BRAND is the best

**The Makers' Corner**

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discussion.

**The Ice Supply**

How to secure their supply of ice without hauling too far is quite a problem with many factory managers and farmers. It was one of the subjects up for discussion at the last meeting of the cheese and butter makers of Western Ontario. As preparations for the ice supply must be made before the ground freezes, except by those favorably located to ponds or lakes, the subject is now a timely one.

Prof. Dean opened the discussion by telling of how he himself has provided an ice supply on his farm. Like many factory men, Prof. Dean would have had to haul the ice a considerable distance had he not made his own supply. There was a small run between his house and the barn. Across this he constructed an elevator roadway with a culvert. With one end of the culvert blocked to hold back the water a pond 60x40 feet and six feet deep was secured. Such a pond will cut 60 to 70 tons of ice. "On most farms," said Prof. Dean, "there is running water in the fall of the year, and in most cases this running water can be dammed back, and

a supply of ice had right handy. If the farmer has to haul ice he won't do it. Even if he does it he won't put in one ton of ice per cow, which is the minimum amount required. Such a pond as mine would supply ice for three or four farms."

Mr. Frank Hearn contributed to the same discussion by telling how Mr. Almonte of Silverdale, a creamery man, had excavated a pond in which to manufacture his own ice. Another creamery man present, Mr. Goodwin, told of draining the cave troughs into an artificial pond, and thus secured water for his boiler as well as for ice. This pond was 70 feet long and 3½ feet deep at its deepest point. Still further testimony was given in the same direction by Mr. Wm. Newman, of Lorneville, who told of getting his supply from a pond formed in such a manner as the one already described by Prof. Dean. He added a word of caution: "Always be ready for freshets. Have an escape plank out when they are expected."

"We have been sending a lot of our butter West. If we are going to hold that market we have to send the very best we have. I was in several houses in the West and did not hear a good word about Ontario butter. There are too many grades in a car and the grades are not right. Many in the West would prefer New Zealand butter at any time."—George H. Barr, to Western Ontario Creamery men.

**CREAM**

Markets have advanced and we are now paying War Prices for Good Quality Cream.

We need yours—write us (cans supplied)

**Toronto Creamery Co., Ltd.**  
13 Church St., TORONTO

**WE Make Butter WE Furnish Cans**  
**Want CREAM WE Pay Express**  
**WE Pay Every Two Weeks**

Write us

**BELLEVILLE CREAMERY, LTD.**  
Belleville, Ontario

**Peck, Kerr & McElderry**

Barristers, Solicitors, etc.

415 Water St., Peterborough

E. A. Peck F. D. Kerr V. J. McElderry

**For Best Results**

Ship your Poultry alive to us, also your fresh Dairy Butter, and New Laid Eggs. Egg cases and poultry coops supplied. Prompt returns.

**The Wm. DAVIES Co. Ltd.**  
Established 1854 TORONTO, ONT.

# See The New 1915 Model At The Fall Fairs



For more than three years our factory experts and mechanical designers have been working on and testing the new features on this new Model Standard. One of the new features—the inter-changeable bowl—is the most important improvement in cream separation construction in many years.

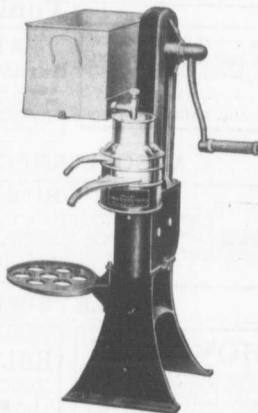
**Standard**

accomplished in the alignment of the neck and bottom Spindle bearings, which puts the 1915 Model in a new class so far as easy-running is concerned. A comparison with any other cream separator will easily prove this.

The nickel-plated cap screws which cap the bushings on the side of the casings are another new feature. They make the casings completely air-tight and dust-proof and at the same time add to its appearance.

There is a new neat sight oil gauge too (not a clumsy oil cup or glass lubricator) which shows the amount of oil in the separator at a glance. Also a new reversible float, which is without a stem to break off.

Altogether the new 1915 Model has twenty-two main features. These are explained fully in the latest edition of our Standard separator catalog, just off the press. Send for a copy. Also look for our Standard exhibit at the Fairs listed on the left. At the smaller fairs the 1915 Model will be exhibited by our local agents.

**Fall Fairs**

Toronto ..... Aug. 29-Sept. 14  
London ..... Sept. 11-19  
Ottawa ..... Sept. 11-19  
Renfrew ..... Sept. 29, 30, Oct. 1  
Charlottetown, P.E.I. Sept. 22, 23, 24, 25  
St. John, N.B. .... Sept. 5-12  
Quebec ..... Aug. 31-Sept. 5  
Sherbrooke, P.Q. .... Aug. 29-Sept. 5

Agencies Almost  
Everywhere  
in Canada

## THE RENFREW MACHINERY CO., Ltd., RENFREW, Ont.

Also keep your eyes wide open for Exhibits of the Renfrew Standard Gasoline Engine ("It starts without cranking") and the famous Renfrew Two Wheel Truck Scale ("Every farmer should own one.")