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PANSHINE

It's a pure, white, clean powder—doesn't scratch—can't harm the hands—odorless.

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One 300-Gallon Wizard Cream Ripener or Pasteurizer, copper-covered, in good condition. Will sell at Bargain. Apply Box No. 452, Farm and Dairy, Peterboro, Ont.

CREAM

WE WANT YOURS We Pay Express and Supply Cans. Profitable Prices Promptly Paid. Write us. BELLEVILLE CREAMERY LTD. BELLEVILLE, ONT. References: Our satisfied patrons.

WANTED

Our prices have shown a steady advance for good quality

CREAM

We are prepared to meet ANY competition. You should write us. Toronto Creamery Co., Ltd. Church St., TORONTO, Ont.

PURE MILK AND CREAM WANTED

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PEOPLES' DAIRY CO., LIMITED

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MORE MONEY FROM YOUR COWS

by shipping your Cream direct to Canada's Best Creamery. Splendid openings for wide awake men to act as Shipping Agents in Western Ontario. Individual shipments paid for daily as received.

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Better Butter—Bigger Profits!



If you with your butter to be smooth and uniform, use the

"BRITISH" Butter Worker

Adopted by the best dairies in Gt. Britain and Canada. Makes the butter firm—even consistent all through. Results in better butter and bigger profits!

Sold by dealers everywhere. Three sizes—14 lbs., 12 lbs. and 20 lbs. each.

MAXWELL, LTD., St. Mary's, Ont. 4

EGGS, BUTTER LIVE POULTRY

Build your shipments to us by freight. Advise us by postal and we will attend to the rest promptly.

Egg Cases and Poultry Coops supplied free.

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

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.

Developing the Home Market for Cheese

IN ORDER to ensure a good quality of cheese being sold to Canadian consumers, it would seem advisable to adopt some system of grading or branding. In European countries the branding system has been of great advantage in the butter trade of which the famous "Lur" brand in Denmark is the most conspicuous example. This question is now being strongly agitated among our neighbors in the United States, and is likely to be adopted by several States in the near future. Why cannot Canadians work out some plan whereby cheese and butter bearing a national or provincial brand shall be a guarantee that the goods are of finest quality? As a standard, we would suggest that cheese and butter which scores 83 points and above, be worthy of the national brand and that other brands or grades be adopted for lower class goods, but not less than three grades—say a score of 90 to 95 for second grade, and below 90 third grade.

Finally, in order to make this plan practicable it will require the cooperation and hearty support of farmers, manufacturers, and merchants. We recognize that these are too much inclined to regard each other with more or less antagonism, but it is time to throw these prejudices to the dogs and start class work for the good of the dairy industry as a whole—in this particular case for the good of the cheese business.

Farmers Are Waking Up

The farmer or milk producer has been the great burden bearer in the past. It has been too often considered that it is no harm to "do" the farmer, because "he don't know any better." But the farmer is waking up, and we may as well recognize the fact that if milk nets the farmer less than one dollar a cwt. for cheesemaking, he is going out of the business! If the farmer stops producing milk, where will the cheese manufacturers and merchants land in a short time? On the other hand, it is true in a number of instances that men have put their all into a cheese factory, but when an opportunity came for the farmer to make more money out of his milk by sending it elsewhere, the patrons have left the manufacturer in the lurch. This was unfair to the man who trusted the farmers to patronize his business. Yet, who can blame the farmer for trying to get all he can for his milk? The margin of profit in any case is a very narrow one.

As regards the cheese merchant, everybody is ready to "do" him a good turn, if only he will increase the price paid for cheese. Competition is keen for the trade, and it is claimed that there is no money to be made in handling cheese. However, one of the trade journals, supposedly in favor of buyers' interests, recently said facetiously: "As regards the results of the season's business, some of our dealers and exporters inform us they have made no fortunes, having managed, through foolish competition among themselves, to line the pockets of the farmers at the expense of their own interests. This may be true to some extent; but as a rule, the whole bunch of our dealers and exporters are found as fresh and ready as ever at the commence-

ment of a new season to engage in the exhilarating competition, for the benefit of the Canadian farmer. We question if a more noble example of "grading for the good of others can be found outside of the export cheese trade of Canada."

Advantages of Cool Curing Room

S. E. Facey, Middlesex Co., Ont. LOOKING at the matter as an investment I would not consider it advisable to install a cool curing room in a factory privately owned. The returns to the owner are small and his annual expenses eat up all his profits. If the factory were owned by the patrons, however, it would be advisable as an investment, as they would reap the benefit. It works out this way:

On a make of 5,000 boxes the shrinkage saved under the cool curing system is about one pound a box. At \$1 a cwt, the owner would receive \$50 and the patrons (each box at \$10 a pound) would receive \$450. So it is readily seen that the patrons have the best end of it from a money standpoint.



A Cheese Maker's Friend.

If all farms were well equipped to properly care for milk as that of F. H. Hagerman, Hastings Co., Ont., how much bigger would our cheese trade in the English market?

There is no doubt of the benefits of cool curing. We do not have those harsh textured cheeses if cooled at a proper temperature and the saving in shrinkage is considerable. In our opinion it has been the practice to ship our cheese every week, and the cheese only remain on the shelves an average of 10 days. Thus the advantages of cool curing are not so noticeable. If the time ever comes when this shipping of green cheese is stopped, then the sharp cool rooms will come into their own.

Patrons Should Furnish Ice Every factory should have a cool room, but the patrons should bear a fair share of the cost of such a room and should furnish the necessary ice each year. It would be a small matter for each patron to draw one load of ice each winter (and that would be sufficient for an ordinary factory) and yet it is quite an item when borne by the owner alone.

The cost of installing a cool room would vary according to local conditions. The first rooms built were unnecessarily insulated. An ordinary curing room with a cement floor could be made into a cool room at a moderate cost. The ice chamber requires careful consideration and good insulation, especially the floor. The floor of my ice chamber is constructed in this manner: We excavated 11 inches of earth and got a level of insulation, then eight inches of coal cinders were well packed down and on top of this a course of hollow brick. These were covered with four inches of cement and laid with a slope to a small gutter on one side to take any ice water as it melted. The annual cost of operation is not large, as 30 loads of ice would be sufficient for a factory making 100 tons of cheese.

OUR FARMER

Correspondence

QUEBEC

RICHMOND CO.

DANVILLE, May 1—W. about three weeks of frost. The snow has started and the ice is full. The weather has given the grass for farmers have turned stock. Good grain of the butter selling for 50¢. The prospects for the coming year are starting. His per ton—\$1.00.

ONTARIO

CARLETON CO.

BRITANNIA, May 18—The order of the day. The weather very much. The snow is 20¢; eggs, 25¢; potatoes, 10¢; corn, 10¢; wheat, 10¢; oats, 10¢; hay, 10¢; straw, 10¢; 10¢ a cwt. for hinds—\$2.

LEEDS CO.

TOLEDO, May 11—April, one month long to be the weather very much. The snow is 20¢; eggs, 25¢; potatoes, 10¢; corn, 10¢; wheat, 10¢; oats, 10¢; hay, 10¢; straw, 10¢; 10¢ a cwt. for hinds—\$2.

HALTON CO.

WILTON, May 14—May 14, the rural schools of the growing a year plot. The weather very much. The snow is 20¢; eggs, 25¢; potatoes, 10¢; corn, 10¢; wheat, 10¢; oats, 10¢; hay, 10¢; straw, 10¢; 10¢ a cwt. for hinds—\$2.