

and showing clean angles. The top should be finished off smooth and flat, and carefully covered with a neatly-fitting piece of parchment paper.

A considerable demand exists for butter made up in prints, rolls, bricks, etc., weighing $\frac{1}{2}$ lb., 1 lb., or 2 lbs., and high prices are obtained for butter thus made up. The retailer incurs no loss through cutting up, and saves the time and labor of having to do so. It is essential that the butter for these packages should have a firm texture and be free from loose moisture.

The weight of each piece should just turn the scale. Short weights may involve your customer in trouble, and be a source of vexatious claims; while, on the other hand, 4 to 6 lbs. per cwt. may be lost in making up through over weight. The best plan is to decide what allowance is to be made—say, 1 lb. per cwt. for 1 lb. bricks, and 2 lbs. per cwt. for $\frac{1}{2}$ lb. bricks. Then weigh out sufficient butter to make a definite number of the prints, etc., and check the weighing occasionally. With weak-textured butters, losses of 6 to 8 lbs. per cwt. may easily occur through carelessness in cutting up. If large quantities have to be made up a moulding machine, such as Bradford's for bricks, and Lister's for rolls, is useful for shaping. A piece of wet muslin stretched over the bench gives the best surface to shape on. The packages for butter in smaller lots, such as rolls, bricks, prints, etc., are, as a rule, made of "smooth sawn timber," and are not planed.

Prints are usually packed in boxes containing 12 or 24 of 1 lb. or $\frac{1}{2}$ lb.; each print should be neatly moulded and impressed with a distinctive sharply outlined device, and wrapped in parchment. The boxes should have a separate division, lined with grease-proof paper, for each print. This method of packing is not suitable for a cross-channel trade, owing to the rough handling the packages receive in transit, but is useful for the Irish trade.

One pound and $\frac{1}{2}$ lb. bricks (often called rolls) are wrapped in parchment paper, and, as a rule, put into folding cardboard boxes (cartons). The long-shaped brick is preferred by the retailer, being readily divided into halves or quarters. The cartons are packed carefully on end in the box, which should hold the exact number without leaving room for shaking in transit. The parchment paper should be of the same quality as that for Kiels, but of a lighter weight—25/30 lbs. to the ream of 480 sheets, 20 inches by 30 inches. It can be purchased cut in squares of exact size for packing, and with any suitable device printed on it. The cartons may be sealed by a gummed slip, stating whether the butter is "Fresh," "Mild," or "Salt," and with the registered trade-mark of the creamery on it.

When the bricks are wrapped in parchment paper only they are laid flat in the box, and with the printed side up. The box should be lined with a grease-proof paper, and a piece of paper with a fancy perforated lace edging may be pasted around the top edges of the box, and folded over. The packages may be sealed by passing a cord round the box and through holes in the side and lid, the ends of the cord being fastened by a lead seal. The size of boxes recommended are those that hold 54, 24 and 12 bricks per box.

Butter in $\frac{1}{2}$ -lb. "Rolls" is packed in long cylindrical rolls and put up in 24 $\frac{1}{2}$ -lb. or 12 1-lb. packages. Each roll is wrapped in parchment and then placed crosswise in a box lined with grease-proof paper, and having four pieces of paper with perforated fancy lace edging pasted on to the inside edge of the box and folded over.

The dimensions of the boxes are: 24 $\frac{1}{2}$ -lb. size, 9 $\frac{1}{2}$ inches by 6 $\frac{1}{2}$ inches by 7 $\frac{1}{2}$ inches; 12 1-lb. size, 9 $\frac{1}{2}$ inches by 6 $\frac{1}{2}$ inches by 3 $\frac{1}{2}$ inches; scantling, $\frac{1}{2}$ inch.

Two-pound "Rolls" are usually packed for the London market one dozen in a box. No wrapping material of any kind should be placed round a roll. The box is first lined with a good grease-proof paper, with lace edging to fold over, then a layer of good muslin. The rolls, which should be made narrow at each end, or torpedo shape, and $\frac{1}{2}$ -inch to $\frac{3}{4}$ -inch longer than the depth of the box, are packed on end, the muslin folded over and a board pressed on the ends of the rolls till it meets the sides of the box; the grease-proof paper is then folded over and the lid nailed on. By making the rolls slightly longer than the box it is found that they retain their shape and travel better. The dimensions of a box are: 12 11-16 x 9 11-16 x 7 inches, and scantling 5-16 inches.

Branding should be clear and sharp, and should indicate the source of origin, character of the butter and registered trade-mark of the dairy. Stencilling a brand is not satisfactory, as the lettering, when unsuitable ink is used, or when the box is too soon handled, is apt to "smudge" or run. Hot iron or printing brands should be used. The latter for hand use are inexpensive, and with these it is possible to use two colors in branding. In all cases it is advisable to put the registered trade-mark of the creamery on the package.

Labels should be attached securely to the package, by means of $\frac{1}{4}$ -inch tin tacks, which should be no longer, in order that they may not pass through the lid and injure the contents.

The whole aim of the packer should be to produce a filled package which, by its neatness, will attract the attention of buyers to the contents, and assist in building up a reputation for the brand.—[A. Poole Wilson, in Report Dept. Agriculture and Technical Instruction, Ireland.]

The wheat crop all over the West is reported as progressing very favorably.

Professor of Dairying for the M. A. C.

We print herewith a halftone of Prof. W. J. Carson, B.S.A., appointed Professor of Dairying in the Manitoba Agricultural College. Prof. Carson is an Ontario, from Russell County, and graduated from the Ontario Agricultural College in 1902, having specialized on dairying. He subsequently did good work as an instructor in the Eastern Ontario Dairymen's Association, and later accepted the position of Assistant Professor

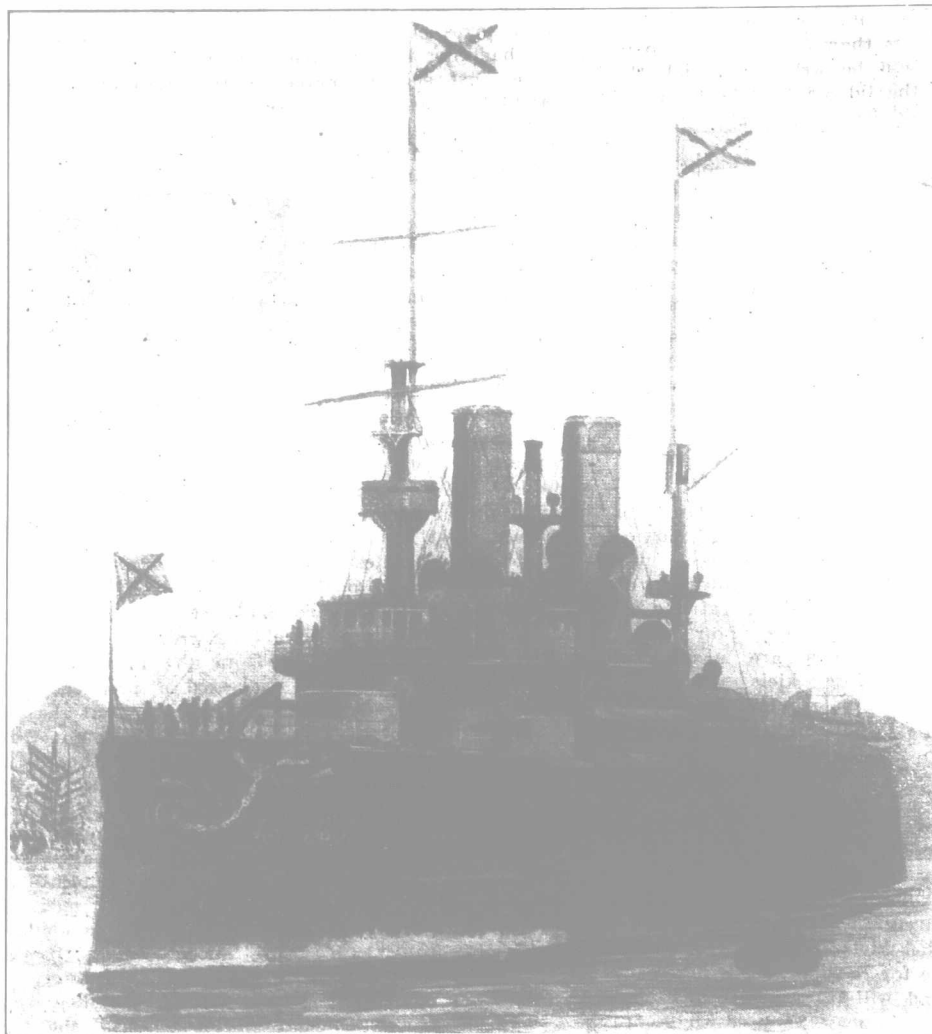


Prof. W. J. Carson, B. S. A.

of Dairying at the Wisconsin Experiment Station and Agricultural College, which he leaves to come to Winnipeg. A man of more than ordinary calibre, he has had a very thorough experience in practical dairy work, and has since had exceptional opportunities to develop, under such world-famous experts as Dr. Babcock and Professors Farrington and Woll. He is a sound, capable and earnest-minded man, who thinks well before he speaks, and should prove a tower of strength to the new institution, being just the kind of man that is needed to bring the Western dairy industry to the fore. In selecting him, President Black has made an excellent choice.

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Modern Battle-ship.

GARDEN AND ORCHARD.

Red Spider.

The small pale insects contained in the bottle sent us last week by "Subscriber," in Wentworth County, belong to the genus *Tetranychus*, and are commonly called red spider. Strictly speaking, they are not spiders, nor are they necessarily red in color, different species varying considerably in this respect. They thrive best in hot, dry weather, and frequently attack house plants, being also found upon sweet and garden peas, beans, currant bushes, and a number of other plants. When very numerous they are difficult to combat. Drenching with a hose helps to rid a plant of them, as will also dusting with sulphur, but probably the best treatment is kerosene emulsion sprayed upon the plants, particularly on the under side of the leaves.

Fruit Shipping in Colorado.

In one of the local fruit-shipping associations in Colorado, the duties of the manager are defined as follows:

The general manager shall receive the fruit or vegetables from the grower and market them, according to his judgment, in the best and most expeditious manner possible.

He shall do all the buying and selling of the association under the direction of the directors.

He shall make payments on account from time to time to the growers for fruit delivered before the final settlement, and at the end of the fruit season turn over to the treasurer such profits as may have accumulated.

He shall keep accurate accounts of all business transacted, and all his books shall be open to inspection at any time by the directors, to whom he shall make reports, as requested by them. A suitable compensation, to be determined by the directors, shall be allowed him for his services. He shall give bond satisfactory to the directors for the faithful performance of his duties.

The rules governing the handling of fruit are as follows:

Section 1—Stockholders shall not be permitted to ship their fruit to points outside of the city named, without permission of the general manager. Growers who are not stockholders may sell their fruit through the association, subject to the same shipping rules as the stockholders, but shall not share in the dividends.

Sec. 2—Each grower, whether stockholder or not, when delivering fruit to the association, shall be required to have his or her name plainly stencilled or printed on each crate, box, basket, or other package, for the purpose of identification.

Sec. 3—All fruit delivered to the Association for sale shall be carefully prepared for market and delivered in as fresh and good condition as possible, and the general manager shall have the right to refuse any fruit offered to him not in a marketable condition.

Sec. 4—All fruit delivered to the association for sale shall be carefully examined by the general manager, and classified as to kind and grade of same, according to quality and condition.

Sec. 5—All fruit delivered to the association in any one day shall be treated as an entirety, subject to classification as to kind and grade, irrespective of who raised or delivered the same. Each grower who delivered a portion of said fruit shall be entitled to his or her share of the proceeds of the sale thereof, in proportion to the number of crates, boxes, baskets, etc., furnished by each grower, and according to the classification of the kind and grade of fruit.

Sec. 6—A certain proportion of each day's sales, not to exceed 10 per cent. of the total,