

we analyze the business of dairying in a business like way, is that we will not be troubled by the excess profit tax, or the proposed government income tax. No, not by a long shot. Finally, I would like to say to "A Consumer," as I have said to many city men: who have ventilated similar views in my person, that there is lots of room in the country and if "A Consumer" is convinced that there are such enormous profits in farming, let him come out and get some of the profits for himself.—"Milk Producer," Halton Co., Ont.

Satisfaction With the Mechanical Milker

(Continued from page 4.)

either suspend them or immerse them in the solution in the large crock. Care should be taken when sucking the tubes into the solution to make sure that all air bubbles are out of the tubes and that they are completely immersed.

"Neither rubber nor properly made metal parts are injured by the solution recommended. In case you have trouble from corrosion of the metal parts, it will show you that the manufacturer from whom you have purchased your machine has given little thought to making his machine a sanitary as well as a mechanical success. Our machines handled as above outlined have been found by many tests to be as near sterile as it is practicable to make them. Milk drawn through machines cared for in this way is cleaner and freer from bacteria than hand-drawn milk.

"Once a week the rubber test cups should be taken apart completely and each part thoroughly cleaned. No disinfecting solution will take the place of cleanliness.

"Just before beginning to milk, suck a nail of clean water, either hot or cold, through all the test cups. Otherwise traces of disinfectant may be carried over into the milk. Even if this does happen and traces are carried over, harmless compounds are formed like some already present in the milk. The action is such that it would be necessary to add larger quantities of the disinfectant if anyone should attempt to use it fraudulently as a preservative in milk. If this is done the milk has such an unpleasant odor and taste that it is unsaleable. Chloride of lime is also a very valuable disinfectant for use in caring for unfiltered city water supplies and large quantities of it are used in this way.

Do Machines Spread Garget?

"It is frequently claimed that milking machines spread or even cause garget, but there is no satisfactory evidence upon which to base such a claim. Thus far few records have been secured upon which to base intelligent opinion. We have had no more trouble with garget in the station herd in the case of machine-milked cows than in the case of hand-milked cows. Moreover, such records as we have been able to gather in the course of milk control work where we examined the milk from 36-40 farms (eight of which have used or are using machines of four different makes) does not indicate that garget is spread any worse in the machine-milked than in the hand-milked herds. In the course of two years four herds have been badly affected with garget. Two of these were hand milked, two machine milked. Machine milking was discontinued on one farm partly on account of the garget. On the other farm machine milking was continued and the garget infection cleared up fully as quickly as it did on the farms where hand milking was practiced."

United Grain Growers, Limited, Take Office

New Amalgamation of Western Farmers Will Have Annual Turnover of \$100,000,000

ON the first of September a new farmers' company came into existence. It is known as the United Grain Growers' Limited, and was formed by the amalgamation of the Grain Growers' Grain Company, Winnipeg, and the Alberta Farmers' Cooperative Elevator Company, Calgary. The former has been doing business successfully for 11 years and the latter for four years. The final step in the amalgamation of these two companies was taken at a meeting of the shareholders of the Grain Growers' Grain Company, held in Winnipeg on Aug. 15th, at which one of the editors of Farm and Dairy was present. The Alberta Farmer had already secured the endorsement of its shareholders, and at this meeting of the Manitoba Company the new by-laws were passed changing the name of the Grain Growers' Grain Company to the United Grain Growers' Limited.

The United Grain Growers' Limited, has an authorized capital of \$5,000,000. The subscribed capital is \$3,000,000 and the paid-up amount is \$2,000,000. This is subscribed by approximately 35,000 shareholders, all of whom are farmers, living in the Western provinces. The shares of stock in the company are valued at \$25 each and no person may hold more than 25

shares. At the annual meetings of the company, equality in voting prevails, each shareholder having but one vote regardless of the number of shares he may own.

The united company has at its disposal over 300 country elevators scattered throughout Alberta, Manitoba and Saskatchewan, and at 145 of these elevators warehouses are maintained for the storing of flour and feed; larger distributing warehouses, stocked with implements and supplies, are maintained in Winnipeg, Regina and Calgary; 165 coal sheds, distributed over the three prairie provinces, help to supply the farmers with fuel; a timber limit, containing 250,000,000 feet, is owned by the company near Fort George, B.C., from which limit lumber will be supplied to the members on the prairies. And a large terminal elevator has been built at Fort William. Altogether the business of the United Grain Growers' Limited will amount to over \$100,000,000 a year. Their strength may be judged from the fact that at a recent meeting of the shareholders, the directors were given permission to borrow \$12,000,000 for extension work.

The directors of the new company will be T. A. Cregar, Winnipeg, President; C. Rice-Jones, Calgary, Vice-

President; John Kennedy, Winnipeg, 2nd Vice-President; and the following directors: R. McKenzie, John F. Reid, F. J. Collyer, John Morrison, E. J. Fream (Secretary), C. W. Brown, R. A. Parker, J. J. McLean and P. S. Austin. Offices will be maintained in both Winnipeg and at Calgary as at present. It is the intention of the new company to hold its annual meetings alternately at Winnipeg and Calgary. The shareholders of the companies interested will be organized into local groups. As soon as this work of forming the groups is complete, the annual meeting of the United Grain Growers' Limited will be held. This will probably be some time in March. Each group will elect its delegate to attend the annual meeting. The United Grain Growers' Limited look forward to expanding their great cooperative movement until it embraces practically every good farmer in the West.

"The children of Belgium are crying for food. Serbia has been overrun by the enemy. Half of Roumania is occupied. Much of France is laid waste. Ten nations of the world are on ration. Sixty million men are withdrawn from production for war service. To feed the Allied armies and nations, the men and women of Canada must pledge themselves to maximum production, the elimination of waste, and the largest possible consumption of perishable foodstuffs," says Hou. W. J. Hanna, Canadian Food Controller.

How the Standard gets Practically all the Cream

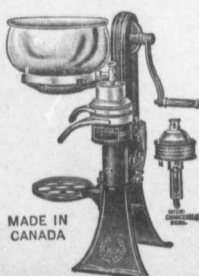
At the point where the good features of other machines leave off is the point where the Standard is just beginning to give you extra close-skimming, extra profit making advantages that open wide the eyes of everyone who cares to make comparisons. The Standard's bowl, the vital part of any separator, is unlike that of any other machine. It gets more butter-fat by far than others, and that is what counts. The

Standard

gets all but one-tenth pound of butter-fat from every 1,000 pounds of milk skimmed while other machines lose a whole pound. Compare this record with that of your own or any other machine. And remember that this all-important result is proven over and over again by independent tests made at Government Dairy Schools. Here is the way the Standard out-skims other machines:—

First—The Standard has greatly improved the disc system. The Standard's discs are different in both size and shape and their advantages were proven by a two-year test before being adopted.

Second—The Standard's exclusive curving wing centre-pieces ensures perfect distribution and prevents clogging of the discs with cream. See in the picture the wide-open space between the tubular shaft and the inside edges of the



MADE IN CANADA



Do you see those wings?

discs. Half of the skimming is done in that space, thus freeing the discs for perfect skimming.

The curve of the wings increases the distance over which the milk travels and the skimming force is multiplied many times. The curved wings distribute the milk in thin sheets equally to every disc space without clogging. There is no whipping as in the case with straight wings. That is why you can get firmer, better butter when you have the Standard to give you unbroken globules of butter-fat. And you get more of it—more profits—because the Standard outskims all other machines.

Write for booklet describing the Standard's spaced discs, its easy-to-clean and easy-to-turn advantages, the exclusive self-oiling system, the instantaneous clutch, the exclusive interchangeable capacity feature—many special advantages that put the Standard absolutely in a class by itself.

The Renfrew Machinery Company, Limited

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Eastern Branch: Sussex, N.B.

AGENCIES ALMOST EVERYWHERE IN CANADA.