

Mr. Burke Gets a Pound More Butter Per Week

For some years we have been laying emphasis on the great skimming records of the Standard Cream Separator at Government Dairy Schools, and on the farm. We have printed many of these records. We intend to keep on printing them, because they prove the superiority of the Standard beyond any question.

In Nova Scotia, for example, the Standard Cream Separator has achieved great fame for close skimming. A letter on our files from H. D. Burke, of Prince Albert, N. S., dated October 2nd, 1915, shows what a Standard has done for him. He says:—

"I am very pleased to say that the Standard Cream Separator, size 4, that I have been using since the 1st of September, is giving me perfect satisfaction. We have used two other kinds of separators, and can truly say that we can make a pound more butter a week with the Standard than with either of the others. We will be pleased to correspond with intending separator buyers."

Another man, this time from Sprucedale, Ontario, writes: "We are well pleased with the Standard Cream Separator. We made more butter off four cows last year with the separator than we did in 1912 off six cows without the separator. The four cows were the same ones milked in 1912 and 1913. (Signed) Thos. J. Smith."

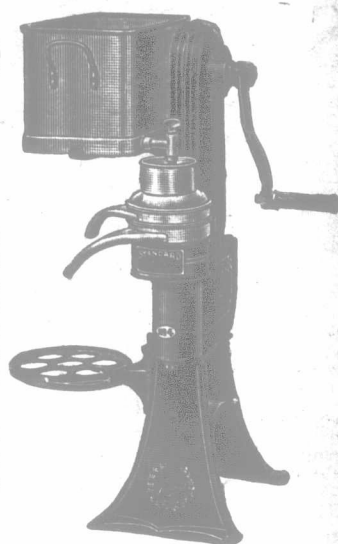
Standard

American dairymen have also learned about the close skimming records of the Standard Cream Separator, and we are sending larger numbers of this Canadian-made machine across the line every year. Last year we shipped 47 per cent. more separators to the United States than the previous year. This is merely mentioned to show you that the Standard Cream separator can successfully compete with foreign machines right in their own field.

Besides being the closest of skimmers the Standard Cream Separator is of the most modern construction, has the most thorough self-oiling system, and it does not drip oil on to the floor or over the machine.

It has interchangeable capacity—years ahead of other separators in this respect. The capacity of a Standard machine can be increased at any time by merely changing the size of the bowl. You do not have to buy an entirely new machine if you should happen to increase the size of your herd any time.

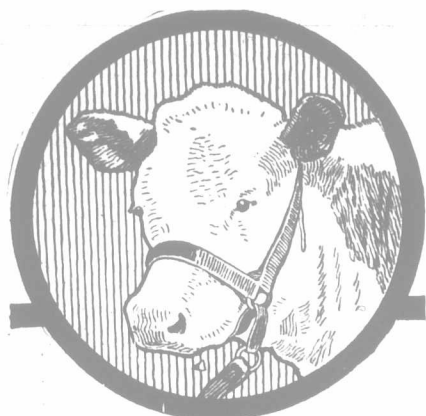
Compared with other machines, the Standard gives you the utmost dollar for dollar value. You cannot find a machine constructed of better materials, or more accurately built, or more up-to-date. You cannot find one that will make more money for you. In fact, the Standard owes its success to its superiority as a cream getter and money-earner. If it is MORE cream profits you want, the Standard will get them for you. We guarantee it.



Made in Canada

Have you read the latest Standard Cream Separator catalogue? It's free. Send us your name and address.

The Renfrew Machinery Co., Limited, Head Office and Works: RENFREW, ONTARIO
AGENCIES ALMOST EVERYWHERE IN CANADA



**Raised on
"Purina" CALF MEAL!**

ARE your calves growing as fast as you would like? Save milk and money by feeding Purina Calf Meal, the perfect milk substitute, containing 33 per cent. Protein and not less than 4 per cent. Fat. Ask your dealer about the special introductory price.

"PURINA" feeds are put up only in Checkerboard Bags.

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The
CHISHOLM MILLING CO., Limited
TORONTO

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Give Him a Chance.
Keep coops, brooders,
houses and runways
free from disease. Dis-
infect daily with

Proff's Disinfectant

Guaranteed to keep
trouble away or money
back—50c. Qt., \$1.50
Gal.

Dealers everywhere.
Pratt Food Co.
of Can. Limited.
Toronto.



Metallic Flavor in Dairy Products.

The Cornell University Agricultural Experiment Station has recently sent out a bulletin by E. S. Guthrie, dealing with "Metallic Flavor in Dairy Products." After extensive experimental work the following conclusions were reached:

Direct absorption of metals may cause metallic flavor in dairy products.

Bacteria may cause metallic flavor. Buttermilk in sterilized glass bottles developed the flavor in many cases. Of 241 samples of cream in sterilized glass bottles, metallic flavor was produced in 79 by inoculation with metallic-flavored buttermilk; and of 157 samples of cream in sterilized glass bottles, which were inoculated with individual bacteria, 52 showed metallic flavor.

The organism that causes metallic flavor is a member of a strain of the bacterium *lactis acidii* group.

Except in the case of buttermilk, a high fat content of the medium is essential for the production of metallic flavor.

Metallic flavor may develop in cream of either good or poor flavor.

The indications are that enzymes may be a factor in the production of metallic flavor.

High acidity of the medium is a necessary condition for development of metallic flavor.

A Few Good Bulls.

Attention is directed to the new advertisement elsewhere in this issue of choice young Shorthorn bulls to be sold at reasonable prices by F. Martindale & Son, Caledonia, Ont. One good red is 15 months old, a straight, well-grown bull from a cow which qualified in the official R. O. P. with about 8,000 lbs. milk to her credit. A four-months-old roan is out of the great cow Bessie of Lowbanks 2nd, a deep, thick cow with a record of 11,636 lbs. of milk in one lactation period, and winner of the Provincial Dairy Test at Guelph in 1913. Another good one is a ten-months-old roan, an extra good individual, from a cow which will give 40 to 50 lbs. of milk per day. Another twelve-months-old youngster is by The Junior Sultan, a son of the great Superb Sultan. And still another is a red thirteen months old, a good individual, from a family of milkers. See the advertisement.

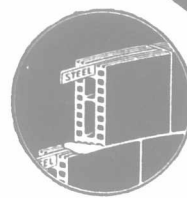
Settle the Silo Question

—and settle it for good. Do away with repairs, with tightening of lugs and adjusting of hoops. Know that your silo won't blow over. Be sure of perfect silage at all times. Build the worryless, efficient

Natco Imperishable Silo "The Silo that Lasts for Generations"

Its hollow, vitrified, clay tile are impervious to air and moisture—they preserve the silage sweet and juicy. The dead air spaces in the wall resist frost—making it the silo for severe climates. The continuous, reinforcing bands laid in the mortar hold it in a grasp of steel. It is a silo of efficiency, and a silo you'll be proud of. Send for our silo catalog describing it fully.

Also get our splendid new book, "Natco On The Farm," describing other farm buildings made of Natco Hollow Tile and just as efficient. Both books free. We will help you solve your building problems, free. What are you going to build? Let's hear from you. Write today.



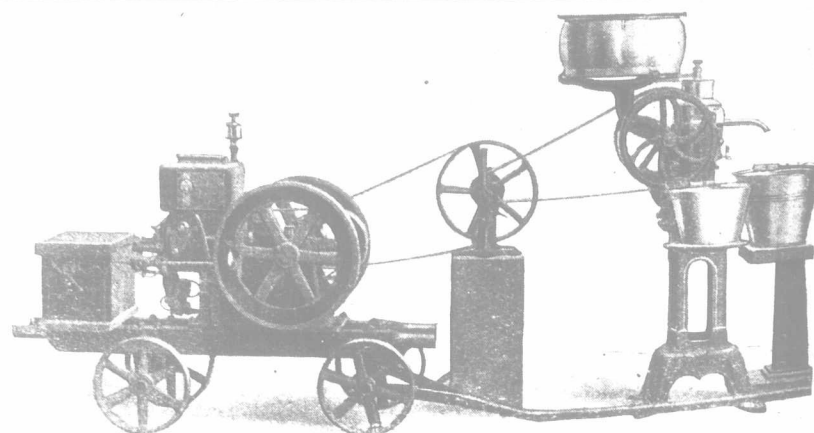
Natco Silo Wall.
Note perforated shell,
providing firm anchor-
age for mortar joints.



Permanency and Prosperity! Note the Hollow Tile Barn and Silo. They will "Last for Generations."

National Fire Proofing Company

1202 Dominion Bank Bldg.
Toronto - Ontario



SOLVING THE "HIRED HELP PROBLEM"

This MONARCH 1 1/2 h.p. Engine attached to our Intermediate Friction Clutch Pulley solves one of the problems of hired help. No counter shaft needed with this attachment. The machine driven is always given its speed automatically, and needs no special attention from the operator. We also make special pulleys to fit separator.

Get our catalogue. It's free for asking. We make all sizes of engines, from 1 1/2 to 35 h.p. Ensilage Cutters, Grain Grinders, Pump Jacks, Saw Frames, Friction Clutch Pulleys.

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