

## GRAND TRUNK RAILWAY SYSTEM

## Are You Going West this Spring?

If so there are abundant opportunities to do so via Grand Trunk Railway System to Chicago and thence connecting lines. Low rates every day to Manitoba, Saskatchewan and Alberta. Exceedingly low rates each Tuesday, until April 25th, inclusive, to principal points in Saskatchewan and Alberta, including points on Grand Trunk Pacific Railway. Reduced rates for one-way tickets daily until April 10th, inclusive, to Vancouver, B.C., Spokane, Wash., Seattle, Wash., Portland, Ore., San Francisco, Cal., Los Angeles, Cal., Mexico City, etc. Before deciding on your trip consult any Grand Trunk Agent, or address A. E. Duffy, District Passenger Agent, Toronto, Ontario.

## 160 ACRES OF LAND FOR THE SETTLER

Large areas of rich agricultural lands, convenient to railways, are now available for settlement in Northern Ontario.

The soil is rich and productive and covered with valuable timber.

For full information regarding homestead regulations, and special colonization rates to settlers, write

The Director of Colonization  
Department of Agriculture,  
TORONTO

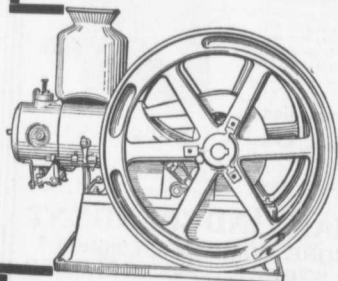
## Reid Pasteurizer

FOR SALE

A 6000 lb. Pasteurizer, just the thing for a factory that wants to ship sweet cream  
Cost \$200, will sell for \$100 Cash

City Dairy Company, Ltd.  
TORONTO

## Reliable Power for the Farm



Power for pumping, sawing wood, grinding and cutting feed, running the grindstone, cream separator, churn, washing machine, etc.  
Ready at any time—Is best secured by installing an

## OLDS GASOLINE ENGINE

Backed by an experience of over thirty years in gasoline engine building. Built in the largest factory in the world devoted entirely to the building of gasoline engines.

## MASSEY-HARRIS CO., LIMITED

Toronto, Montreal, Moncton, Winnipeg, Regina, Saskatoon, Calgary, Edmonton.

## Creamery Department

Butter makers are invited to send contributions to this department, to ask questions on matters relating to butter making, and to suggest subjects for discussion. Address letters to Creamery Department.

## How First Prize Butter was Made

H. W. Patrick, Elgin Co., Ont.

The butter which won me the first prize at Toronto last fall, the manufacture of which I will outline at the request of Farm and Dairy, was not made especially for the occasion, but was selected from the everyday make of the factory. Our creamery is run on the gathered cream system, all patrons having individual cans. The cream is gathered three times a week. Some is drawn by teams and some by express routes. We endeavor to interest our patrons in the proper care of the cream. On the whole we get very good cream.

The cream comes in at a temperature of 60 degrees and contains about 28 per cent. fat, with acidity reading 3.5 to 4 on the acidimeter. The cream is all strained through a large sieve into the ripening vat. I then add about two per cent. of culture to the cream, containing about six-tenths acid. Then I heat the cream to 70 degrees, and leave it at that temperature for a couple of hours, giving it an occasional stirring. I then cool the cream as rapidly as possible to 50 degrees. By this time the cream has developed acid very close

to five-tenths. The cream is held at that temperature till morning, when it is churned.

It takes from 30 to 40 minutes to churn. I stop the churn when the granules are like small beans. After the buttermilk is drawn off I spray the butter with water at about 64 at 52 degrees, giving the churn only about 15 revolutions in washing, which will take the buttermilk out just as well as 40 revolutions, and has not so much tendency to spoil the grain. I then salt it five per cent., work it for five revolutions, and let it stand about 10 minutes. I do this

cheaply. Where farmers have no other method of cooling their cream than of lowering it into the well or tanks, we cannot expect that they will send in good cream. Where the drop a block of ice into the refrigerator every two or three days, the cream would be better cared for and many of the creameryman's troubles would be eliminated.

If the same refrigerator is to be used for preserving meats, etc., for the house, a separate compartment should be provided, as undesirable flavors might otherwise get into the



## A Well Equipped Factory Where First-Class Butter is Made

Sanitary surroundings, a good building and modern equipment all facilitate the work of the buttermaker and enable him to turn out a first-class product. Butter made in this Elgin county, Ont., creamery took a first prize at Toronto National Exhibition last fall. For information as to how this butter was made read Mr. Patrick's article on this page.

three times, giving 15 revolutions in the whole working.  
Our butter is put up in one pound prints, in as neat a condition as possible. Careful printing has a very important influence on the sale of butter.

## A Refrigerator for Every Farmer

J. K. Rutledge, Peel Co., Ont.

Every farmer who is shipping cream to the creamery should have a refrigerator. A refrigerator large enough to hold two cans, one for cold cream, and another for fresh cream to be cooled could be built very

cheaply. If care was taken to keep the cream covered, a separate compartment would be necessary.

## Farmers Rights

(Continued from page 15)

successful campaign on the part of the farmers.

At the end of Mr. McEwing's term in office as president of the Association it was decided to amalgamate with the Dominion Grange believing that it would be preferable to maintain one good strong organization instead of endeavoring to carry on two separate ones. This union was made and time has justified their action.

Mr. McEwing took part in the conference between the Dominion Grange and representatives of the Western Farmers' Association when it was decided to affiliate all these organizations in the Dominion Council of Agriculture. What that council has accomplished during recent months in bringing to the front the interests of agriculture as a factor to be reckoned with in natural legislation is now a matter of history and it will ever be a pleasing recollection to Mr. McEwing that he had the pleasure of taking part in that great demonstration at Ottawa.

From his seat in the provincial house as member for West Wellington, Mr. McEwing has ever been a terror to those who would waste the people's money. Increased expenditures for agriculture or primary education, however, always meet with his hearty support. He was one of the four members who protested against the increase in the indemnity to members at the last session of the legislature. An enemy of extravagance, a strong supporter of all progressive legislation Mr. Jas. McEwing is a leader in whom we farmers can repose every confidence.

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