

One of the pioneers in the farm implement manufacturing business departed this life two weeks ago.

It was Mr. Peter Hamilton, President of the large industry in Peterboro, bearing his name.

When his father started this business in 1848, people did not know anything of implements as we have them to-day. Plows were then their main line of manufacture. These were of wooden beam and cast iron mold board.

As the years went by, Peter Hamilton, who shortly after the founding of the business took charge of it from his father, Mr. James Hamilton, did his big part towards inventing and improving and bringing up-to-date, the modern, highly efficient implements and farm machinery. It has been Mr. Hamilton, and other manufacturers like him, who have made possible our present day agriculture. Their faithful work has made it possible for us to produce more from our farms.

Mr. Peter Hamilton was one of the first in Canada to make the self-binder. His old wooden frame binder gave many years of satisfactory service. Under Mr. Hamilton's inventive direction it has since been improved year by year and kept in the very forefront of up-to-date efficiency.

Mr. Hamilton was one of many dozens of farm implement manufacturers who were actively in the field until recent years. Combines and mergers have driven many of these from activity. But the Peter Hamilton Co., thanks to its now departed President, and the high standard he set, still continues to the front,—one of the very few outside of the larger gigantic institutions making farm machinery and tending to monopolize the farm implement business.

Although for some years now the business of the Peter Hamilton Co., has been actively managed by his son, Jas. Hamilton, the father has continued to manifest his interest. Daily he was at the office and at the works until death overtook him with terrible suddenness at the office, while he was conversing with a friend.

In earlier years advertising had not developed as we have it to-day. The Peter Hamilton Co. then did not recognize the need of this modern force in business. Now the son, Jas. Hamilton, has taken it up. While he is branching out, beginning where his father left off, he is building on the solid foundation that his father laid.

It was not until Farm and Dairy moved its offices to Peterboro that this company sought trade through Farm paper publicity. It started advertising in a local edition of Farm and Dairy. This proved profitable. So profitable was it that the firm has since branched out and is now using other leading farm papers. Of course they continue to use Farm and Dairy,—

"A Paper Farmers Swear By"

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.

Shall We Neutralize Acid?

We all know if acids and alkalis are mixed in proper proportions a substance will be obtained as a result of the chemical action that takes place that is neither acid or alkali, but neutral. For several years creamery men have been considering the advisability of neutralizing the acidity of cream by adding to it such alkaline substances as lime or soda. Expertise in this department has been gained in the process, including our own staff at Guelph, and results have not been at all unfavorable to the process. The Dairy Record, published at St. Paul, Minn., takes strong exception to the idea, however, and the stand is backed by Prof. Martensen of the Iowa State College, who writes the Record as follows:

"We have not been much enthused over the use of neutralizers for butter-making. It is an old and well-established rule that prevention is better than cure, and that is particularly true in this respect."

"As long as creameries continue to accept cream which has to be neutralized just so long will the producers continue to deliver it. We have not taught neutralization to creameries located in territories where other creameries are buying, for it is true that neutralization does improve the quality of overripe cream."

"We do not wish to make the claim that the small amount of lime which is actually retained in the butter is injurious to the health, but we do claim that neutralization deceives the consumer and that it delays such improvements on the farm as would tend to improve the quality of cream delivered by the producer. Furthermore, neutralization tends to lower the reputation of the American butter on the foreign markets."

This sounds like pretty straight logic. What do our Canadian creamery men think about it?

Difficulty with Cream

Our cream is kept in a cool cement cellar for three days and then churned. It seems to churn for 20 minutes alright, then as it goes to the butter into a foam and swells up. We churn perhaps for three hours and then do not get all the butter. Cream is always churned when sour and thick; temperature at 62 degrees. What is the cause, and what will prevent name—J. A. L. Northumberland Co., Ont.

Possibly the thermometer is not correct, as the cream should churn at that temperature all right. If the thermometer is correct raise the temperature a little more. Possibly you are filling the churn too full; a churn should not be filled more than half full to churn properly. The wet weather might possibly have some effect on the cream, as it takes us somewhat longer to churn this fall at the same temperature than it has done previous falls. In view of the wet season, hence soft grass, butter would churn soft. Dry weather has a tendency to make butter hard.

A Thing of the Past

We sometimes hear a patron say that he would like still be paid by the "old oil test." It would look as sensible to take the binder off the self-binder, put on a platform and tie the grain by hand.

For an equal and fair way to divide the net receipts of the creamery among the patrons, the Babcock test was a godsend.

Selling cream by measure and not by weight was a crude system that went with the old oil test. A dent in the old pail counted against the creamery. There has been only one other dent equal to that, and the fellow who still insists on the old oil method and what he calls a "hold-out," has the dent.

For the good of all concerned in the dairy work, the old oil test and buying cream by measure has gone to the "happy hunting grounds," and will never return. A patron having a Babcock testing outfit and using it is always a satisfied patron—he knows what the cream tests before he receives his check.—Creamery Journal.

"Roll" Butter

A quartette of market men had gathered in the Faneuil Hall Market, and were discussing the probable famine in butter, when a pretty young woman, whom they adjudged to be a new housewife, interrupted the conversation by a statement that she had come "to buy some butter."

"I wish to get three pounds," she said.

"Roll butter, ma'am?" the individual in charge of the butter and cheese stall asked politely.

"No," answered the shopper promptly, "we wish to eat it on toast; we seldom have rolls," Boston Journal.

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