1178 (14)



MALL COUNTIENCE : SEALED TENDERS addressed to the otrava until NOERS will be received at otrava until NOR, on Priday, the 13th December, 132, for the conveyance of His Majerity Maise on a propeed Contract for four years dix time per Peterbore, Omario, to commence at the pleasure of the Postmater General. Printed noise, containing further in-formation as to condition thank forms of treder may be obtained at the Post Office of Peterbore and at the Office match. Been and the Distance of the Post Office Tender may be obtained at the Post Office of Peterbore and at the Office match. Been at Kingdow Bayes, Boyne, San Been at Kingdow Bayes, Boyne, Bayes, Bay

Post Office Department, Mail Service Branch, Ottawa, 25th October, 1912.



Cheese Makers and Dairymen to sell our specialties in high-grade Nursery Stock during the Fall and Winter months. High est commission paid. Exclusive territory reserved Big demand for fruit trees for spring planting. Btart now at the right season. For particulars, write

STONE & WELLINGTON The Fonthill Nurseries, Toronto

EGGS, BUTTER and POULTRY

For best results ship your live Poultry to us, also your Dressed Poultry, Fresh Dairy Butter and New Laid Eggs. Egg cases and poultry crates supplie

PROMPT RETURNS Established 1854 Co. DAVIES Co. The Wm. Toronto, Ont.

FARM AND DAIRY

Cheese Department Makers are invited to send contri-uuestions to this department, to ask obsesse making and to assess the theorem making and to assess the theorem of the sense of the sense to the cheese Makera Department. **Cheese Department**

A Milk Room Described "Builder," Waterloo Co., Ont.

In my travels through the best farm-

ing counties of Western Ontario dur-ing the past summer I noticed many



The Carrier For You

N choosing a litter carrier, In choosing a futer carrier, one should consider all of the equipment necessary for a complete outfit carrier, Track, Hangers, Switches, and Swing Pole fittings. Do not place an order before learning of the mean distingting fastings to be any distinctive features to be found in Louden Equipment.

LOUDEN Litter Carrier

-is simple in construction, and easily operated. Carrier box is made of heavy galvanized steel, strongly re-inforced with angle iron. Worm hoisting gear insures maximum speed and power. Track is of high carbon steel and is casily installed.

Write to-day for Illustrated Catalogue Our architectural department will supply free Barn plans. The LOUDEN MACHINERY CO. Dep. 62 - GUELPH, Ont.

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CREAM WANTED

Weturnish free cans and pay expressionarg es Our obeques are issued every fifteen days and are cashed at par anywhere. If you live in Ontario and milk own why not ship your cream to the best market? Write for fuller particulars. TORONTO CREAMERY CO., LIMITED, TORONTO. ONT.

No More Cranking

No more back-racking, arm-cramping cranking—no more broken wrists or smashed teeth. The drudgery, danger and exasperation of cranking are eliminated in the

Renfrew - Standard

gasoline engine. It starts wrong start the Rentrew-Stan-der all conditions. Your boy can easily start the Rentrew-Stan-dard and run it. It's a pleasure to own such an engine. The latest and best type of gasoline engine for sale in Canada. Has frame and cylinder cast in one, insuring at all times perfect alignment. Carburetor is of simple construction and proper proportion to make a perfect mixture. The governor is of fixball type designed in correct proportions to insure close regulation of the engine. The importance of the foregoing points of con-the engine. The importance of the foregoing points of con-the engine. Stall explained in our bulletin. Write for a copy. gasoline engine. It starts without cranking, starts easily un-der all conditions. Your boy can easily start the Renfrew-Stanthe engine. The importance of the foregoing points of con-struction are fully explained in our bulletin. Write for a copy. The Renfrew-Standard gasoline engine is backed and guaran-teed by the same organization that build and sell the famous "Standard" cream separator.

THE RENFREW MACHINERY CO., Ltd. Head Office and Works: RENFREW, ONT.

Sales Branches at Winnipeg, Man. and Sussex, N. B.

Write us about the Gifford $1\frac{1}{2}$ h.p. engine. the handlest, most com-t and most wonderful little engine made.



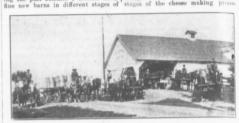
21/2 to 60 h.p. Semi-Portable as illustrated; Stationary and Portable.

November 14, 191.

Dairy Jottings

If a farmer finds that the cheese from his factory has been docked one-half cent he feels awful. Chances are half cent he feels awful. Chance: are we should dock him two or four cents. There is that much difference in the selling price, but if I should do such a just thing I would not dare to live in Brockville,—Senator D. Drby-shire, Leeds Co., Ont. We do not make cheese by grows at the factors. The wilk in the cent.

our factory. The milk in the vats and the whey are tested regularly for fat the whey are tested regularly for fat so that we always know what we are doing. The time for the various stages of the cheese making process



Milk as it is Delivered at the Larger Factories of Eastern Ontario

Milk as it is Delivered at the Larger Factories of Eastern Ontario To have each patron delivering his own milk han its advantages: the maker comes in closer contact with his patrons, his milk is in the vats earlier and his factory will make a better aboving in price per ext. of milk than where the drawer must be paid. But can the farmer afford to take the time of himself and team to deliver milk for a few cents a cert. If is could be more profitably employed at home. But the big advantage of route delivery is that larger factor. The factory here which means better equipment, but y mil to B. Bass is maker. Scence such as the annerciated. appreciated

appresented. erection. To me the one bad feature of these buildings was that the milk many cheese makers guess at the test rooms were either right inside the atables or connected with them by a door.

I am told that the factory men made no objection to this plan as long as the milk is carried direct from the stalle to the room just as soon as it is milked and the room door kept shut. This may be all right, but in districts near Montreal where the farmers ship to that city the regula-tions regarding the building of the tions regarding the onliding of the milk rooms separate and in no way connected with the stable are most stringent. For all the difference there is in the cost one might as well build their milk rocm in the form of a separate building some distance from the stable. If the milk kept in a connected room is not good en-ough for the city folks then it is net good enough for the farmer or his family

family. COMMERE MILE AND ICE HOUSE If ice is to be used to cool the milk it will be best to have the ice-house cennected with the milk room and both under one roof. A milk abipper near Montreal has such a one built 14 feet wide and 24 feet long, with walls eight feet high, covered with seven-eighth inch matched spruce lumber laid over a 24 inch frame built halloon avie. The ice-house is it by 14 feet style. The ice-house is 14 by 14 feet square, and the remainder is for milk storage. This latter part has a plank storage. Inis later part and a prace tank lined with galvanized irrn, a Star aerator supplied by water from a tank set above it, which in turn is filled from a force fump in the well near at hand. A good set of scales is also kept in the room so all products

also kept in the room so an produces can be weighed. This building and aerator cest a tride over 890. There has since been a concrete floor put down which, to-gether with painting, will possibly bring the cost over \$125. But the concentrations and decombiness of such a convenience and cleanliness of such a building is worth a lot. and I believe that all farmers sheuld have some such building set at 50 or 60 feet distant from the barn.

Do not allow the cream to freeze winter.

and lately a large part of it has been used for local consumption.-A. H.



What's The Matter With Your Butter?

Does it lose its flavor quickly? Does it acquire a bitter taste in a few days?

Are you receiving any complaints about the butter not keeping well?

Use the salt that does make good butter every time and all the time-



It is always the same in purity and strength. It won't cakedissolves evenly-and makes the most delicious butter you ever tasted.

The prize-winners at all the fairs, used Windsor Dairy Saltthat's why they won all the prizes. November 1

********* Creamer

Butter make contributions ask questions to butter ma subjects for letters to Cre Preven

Moldy butter

fected with me velop and grou faces. If tubs soned wood and no mold is like are filled with is usually wet filling process t to grow even at If tubs are p e prevente the financial ad When mo narket it mus ub after being or less must be borne ides great an andling it. I ented at the c

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