

My! How Easy It Runs!

That's the sort of exclamations we hear from people who turn the 1915 Model Standard for the first time. It runs so easily that it seems as if a hidden motor must be doing most of the turning. That a cream separator should run so remarkably easy is considered to be a wonderful thing. But it is only one of the new features of the 1915 model

Standard

cream separator. There is the interchangeable capacity feature, too. The one frame of the 1915 Model Standard accommodates all sizes of bowls, the frame and gearing being sufficiently heavy to drive our largest capacity bowl. Think of the wide margin of extra strength and durability this means for the creamer.

If after trying the 1915 Model Standard you should increase your herd, you will not need to buy an entirely new machine of larger size. Just get a larger size bowl and fittings. An allowance will be made for the



used bowl and fittings. This is the most important improvement in cream separator construction in years and it is fully covered by our latest patents.

The other new features are explained fully in the new edition of our catalogue, just off the press. The results of tests of the Standard at Government Dairy Schools and Creameries are also shown. Write for a copy.

THE RENFREW MACHINERY CO., LTD.

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Agencies Almost Everywhere in Canada

EGGS, BUTTER LIVE POULTRY

Bill your shipments to us by freight, add value by postal and we will attend to the rest promptly.

Egg Cases and Poultry Coops supplied free.

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Markets have advanced and we are now paying War Prices for Good Quality Cream.

We need yours—write us (cans supplied).

Toronto Creamery Co., Ltd.
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WE Pay Every Two Weeks

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BELLEVILLE CREAMERY, LTD.
Belleville, Ontario

SWEET MILK

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Highest prices paid for daily deliveries to Union Station, Toronto. We supply sufficient cans.

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S. PRICE & SONS, LTD.
TORONTO

NO DUST NO RUST



BLACK WAX OIL STOVE POLISH

10¢

FOR A KITCHEN CHEERY AND BRIGHT

THE F. F. DALLEY CO. LIMITED,
HAMILTON, CAN. BUFFALO, N. Y.

The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discussion.

Dairy Exhibits at Toronto

Butter sections at Toronto carried double the number listed in any previous year of the fair. The quality was of the finest. The one point that stood out above all others was the success of the makers from Quebec and the western provinces. The most of the prize money went to Quebec. The rest of it went to either Alberta or Manitoba. There was not an Ontario maker in the money. Why? The judges, James Biffin, J. D. Leclaire and J. S. Singleton, did their work conscientiously and well. Probably J. N. Pager hit the nail on the head when he said, "We must get down to cream grading in this province. The others have it, and you see the result!" It is not necessary to emphasize the point. Ontario makers are good and experienced men. But the best maker can't make good butter from poor cream. There is a lesson here for both patrons and makers.

Cheese were of fine quality with exhibits outnumbering previous years by a small margin. Most of the old makers were back, and we are glad to say, a few new ones were on hand. George Empey of Atwood, a well-known constant in these classes, carried off the premier awards. Results in full follow:

Creamery Butter Awards.

Creamery awards, mailed—1. Albert Houle, St. Simon, Que. 97.50; 2. A. Bourbonnais, St. Polycarpe, Que. 97.50; 3. C. Collette, Vercheres, Que. 96.50; 4. E. Tessiers, St. Brigid, Que. 96.50.

Best tub, unsalted—1. A. Fournier, Gentilly, Que. 97.50; 2. St. Henri, Brigid, Chalmers, Que. 97.50; 3. A. Mathew, West, Winnipeg, Man. 96.50; 4. C. Collette, Vercheres, Que. 96.50.

One pound prints, 50-1. A. Brault, St. Sabine, Que. 96.50; 2. A. Houle, St. Simon, Que. 96.50; 3. W. H. Jackson, Markerville, Alta. 96.50; 4. E. Treche, St. Felix de Valois, Que. 96.50; 5. E. Tessiers, St. Brigid, Que. 96.50.

Best 40 lb. in packages not more than 10 lbs.—1. A. Houle, St. Simon, Que. 96.50; 2. E. Desroches, St. Beatrix, Que. 96.50; 3. St. Felix de Valois, Que. 96.50; 4. A. Lussier, St. Helen de Bagot, Que. 96.50; 5. P. Palleson, Calgary, Alta. 96.50.

Farm Dairy Butter.

Best tub, not less than 30 lbs.—1. Miss R. Patton, Richmond Hill, 94.50; 2. Miss L. B. Gregory, Iderton, 93.50; 3. Mrs. A. Wallace, North Gower, 93.50; 4. A. W. Benson, Mague, Que. 92.50; 5. Mrs. A. Clark, Dundalk, 91.50.

Best brick, crack or tub—1. Mrs. A. Clark, Dundalk, 94.50; 2. Mrs. J. Clark, Weston, 93.50; 3. Mrs. James Corbally, Woodville (won on favor), 93.50; 4. A. W. Benson, Mague, Que. 92.50; 5. Mrs. A. Wallace, North Gower, 91.50.

Best basket, 1 lb. prints—1. Mrs. A. Wallace, North Gower (won on favor), 96.50; 2. Mrs. G. Britton, Toronto, 96.50; 3. Mrs. A. Clark, Dundalk, 95.50; 4. Mrs. W. Hill, Toronto, 94.50; 5. Mrs. W. Hill, Parkhill, 92.75.

Specials.

Trophy won by Achille Fournier, Gentilly, Que.
Special prize, highest average score—1. A. Houle, St. Simon, Que. 1. E. Tessiers, St. Brigid, Que. 1. P. Palleson, Calgary

Cheese Awards.

June colored—1. J. G. Henderson, Smithfield, 96.66; 2. C. J. Donnelly, Scotville, 96.66; 3. W. Morse, Trowbridge, 96.66; 4. E. Carter, Corbyville, 96.66; 5. G. Empey, Atwood, 96.66; 6. N. H. Purdy, Belleville, 96.66; 7. A. Ferguson, Malvernston, 96.66; 8. B. F. Howes, Atwood, 96.66.

July colored—1. J. K. Brown, Brussels, 96.66; 2. J. A. Cuthbertson, Stratford (won on favor), 96.66; 3. G. Empey, Atwood, 96.66; 4. J. C. Donnelly, 96.66; 5. J. D. Henderson, 96.66; 6. D. Menzies, Listerdale, 96.66; 7. H. Hammond, Moorefield, 96.66; 8. B. F. Howes, 96.66.

True white—1. G. Empey, Atwood, 96.66; 2. B. F. Howes (won on favor), 96.66; 3. J. Cuthbertson, 96.66; 4. W. Morse, 96.66; 5. H. Yuhm, Listerdale, 96.66; 6. A. J. Mawer, Woodstock, 96.66; 7. C. J. Donnelly, 96.66.

nelly, 96.66; 8. Peter Gailan, Woodstock, 96.66.
W. white—1. B. F. Howes, 96.66; 2. G. Empey (won on favor), 96.66; 3. J. Cuthbertson, 96.66; 4. H. Yuhm, 96.66; 5. J. Cuthbertson, 96.66; 6. J. Cuthbertson, 96.66; 7. R. E. Hastings, Atwood, 96.66; 8. C. J. Donnelly, 96.66.
Colored, made between Aug. 1 and 15—1. W. Morse, 96.66; 2. Arthur, 96.66; 3. J. Cuthbertson, 96.66; 4. H. Yuhm, 96.66; 5. J. W. Frouz, Oxford Mills, 96.66; 6. H. Hampton, 96.66; 7. A. Bergeron, St. Pelicien, Que. 96.66; 8. C. J. Donnelly, 96.66.
Canadian flats, two—1. W. Morse, 96.66; 2. P. Gailan, 96.66; 3. J. D. Henderson, 96.66; 4. H. J. Need (won on favor), 96.66; 5. G. Empey, 96.66.

Specials.

Silver Cup—George Empey, Atwood, Ont. Highest average score—1. George Empey, 2. B. F. Howes; 3. C. J. Donnelly.

Standardization of Cheese Boxes

Editor, Farm and Dairy.—A meeting of the Canadian Dairy Association, attended by representatives of all railway lines in Eastern Canada, was held in Montreal on the 30th of June last to consider the question of providing a standard box for the carriage of cheese in Canada and that the following recommendation was unanimously adopted:

"RECOMMENDED THAT the Canadian Freight Classification be amended, effective May 1, 1915, to provide that when cylindrical cheese boxes are used as outside containers for cheese they must be made from good sound wood and meet the following requirements:

- (a) Tops and bottoms (heeding) to be not less than $\frac{1}{2}$ inch in thickness, and consist of not more than 3 pieces.
- (b) Hoops and bands to be not less than 1-5 inch in thickness.
- (c) Hoops to overlap at joint not less than five inches and to be fastened with staples or nails not more than one inch apart and firmly clinched on the inside.
- (d) Bands to be nailed to the heads (top and bottom), as follows: (One nail on each side of every joint, with additional nails not more than 4 inches apart.
- (e) Bottom rim to be not less than 1 1/2 inch in width, and top rim not less than 3 inches in width.
- (f) Covers must fit closely and be fastened to the box with not less than three (3) nails placed at equal distance apart. Nails to be not less than $\frac{1}{4}$ inch in length.

Cheese in cylindrical boxes not meeting above requirements—NOT TAKEN."

Under the present rules and regulations of the Canadian Freight Classification, railroad companies may refuse to accept shipments for transportation if the packages do not afford sufficient protection to their contents in the ordinary carriage of freight, but it will be necessary for the railroad to submit the amendments suggested above to the Board of Railway Commissioners for approval, which probably will be done about the first of November next. If the approval of the Board is secured the new regulations will then become effective on May 1, 1915.

Any cheese manufacturer desiring to make representations on this subject should submit same to the Board of Railway Commissioners, Ottawa, within the next two months—J. A. Ruddick, Dairy and Cold Storage Commissioner, Ottawa.



A Farmer's

A poultry house ventilated and open fronted, built by G. B. Curran, representative in Lenox, Co., has devised a device which meets all requirements fully. It opens front style on a straw loft. This page will make clear the merits of the house, and that the open front for cold for Eastern roof houses are a damp, and that to the day the time he considers the loft idea the best. It is in the kept closed at rainy days, and are open sunny days. The very corner of this during the day, a

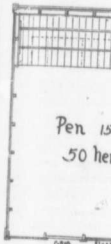


Fig. 2.
The roasts and nests on the windows and doors. The house is 30 feet

fresh air and sunlight and healthy and vigorous does not hurt a fowl. Lumps brings dirt, and nigger. In summer birds are hinged to the open all summer, and an open-air one. Each spring, most each spring, the fall.

DIMENSIONS
18 feet wide and 30 feet high. Two pens, each 10 feet, and each pen with 50 hens or pullets, a 100. (See figure 2.) The door is west, and the end, near the front of



Fig. 3.—End View
Shows gable roof with eaves that the poles are placed so that the straw extends to the most foundation walls and 6 inches above the corner