



Whether your hay crop is heavy or light YOU NEED A SILO

If you have a heavy or satisfactory hay crop and buy a silo and make silage, you can sell your hay and feed your cows silage and you will find that in the first place, your cost for fodder will be 15 to 20 per cent. less than if you fed your cows hay; and in the second place, your milk flow will be a good deal larger.

If, however, you have a light hay crop but have silage to feed your cows, you won't have to buy any hay or sell some of your cows because you haven't enough feed, because you can feed them silage if you have a silo, and not only will they give a good deal more milk than they would on a hay ration, but you will find that they will come out in good deal better shape in the spring.

Another big advantage in raising and feeding silage is that you can keep more cows on the same number of acres, and derive a larger profit from them.

Furthermore, corn for silage is the surest and most dependable crop that the farmer can raise. Less affected by weather conditions than any other crop, it doesn't make much difference whether the weather is wet or dry when you come to harvest it.

The Ideal Green Feed Silo

is so well known and so well liked by Canadian dairymen that we do not feel it is necessary to say very much about it.

The fact that it is a product of the De Laval factory is in itself an assurance that the material and workmanship are high grade in every particular, and if you will talk to any one in your neighborhood who has an Ideal Silo, or will look over the construction of some Ideal Silo put up by one of your neighbors, you will surely appreciate the excellence of its construction and the quality of the material from which it is built.

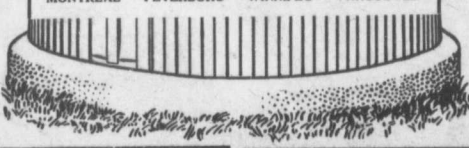
If you are still hesitating whether or not to purchase a silo this year, please keep in mind that if you wait much longer you may have a good deal of trouble in getting delivery in time, because we have had a great rush of silo orders this summer, and those who get their orders in late may have to wait.

There is probably a De Laval agent in your town who will be glad to quote you prices, terms, etc. If not, an inquiry sent to the nearest De Laval office will receive prompt attention.

Be Sure to send for FREE SILO BOOK

DE LAVAL DAIRY SUPPLY CO., Ltd.

LARGEST MANUFACTURERS OF DAIRY SUPPLIES IN CANADA
MONTREAL PETERBORO WINNIPEG VANCOUVER



WANTED

Our prices have shown a steady advance for Good Quality CREAM. Any one who is prepared to meet our conditions, You should write us.

Toronto Creamery Co., Ltd.
Church St., TORONTO, Ont.

CREAM

WE WANT YOURS
We pay extra and furnish cans.
Profitable Prices Promptly Paid
Write us
BELLEVILLE CREAMERY LTD.
BELLEVILLE, ONT.

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.

Old Information Wanted

EDITOR, Farm and Dairy.—I believe that the people of Canada should know whether or not oleomargarine is a good food. I have lived in close touch with the laboring classes of Montreal for 25 years, and I feel convinced that butter at present prices (though as a farmer I don't see how it can be produced cheaper) is a luxury for the laboring classes in our manufacturing centres.

I would like to have it pointed out from a chemical or scientific point of view wherein the "real character of oleomargarine as a food product" may be. If it is a good food, it may be a place for both butter and oleo, and if oleo can be produced at a price at which the laboring classes can afford to use it in place of butter, and if it is not injurious to the health, it is of public benefit.

At present I am farming, and find little profit in butter making. I have no interest at all in oleomargarine. If butter is a better and cheaper food in the long run, now is the time for the dairy interests to beware of the oleo organized interests getting a permanent hold on the trade in Canada. Food stuffs are bound to rise in price during this war, and the laborers of the cities will feel it most severely. For this reason we wish oleomargarine to be not good as a food.—G. P. England, Missisquoi Co., Que.

Sound Milk for Cheese

G. G. Pabour, Chief Dairy Instructor for Eastern Ontario

Why are so many patrons indifferent as to the quality of the milk they deliver at the factory? Is it not because so many cheese and butter makers guarantee their patrons against loss, that cheese and butter were sold on their merits and the maker did not have to make good all losses. This time is coming and we must prepare for it.

A sound milk enables the cheese-maker to incorporate the greatest proportion of milk to produce a palatable cheese. To put in bad milk in a vat of good milk, however, may make it necessary to use one-half to one pound more of milk to make a pound of cheese, but it seems that so long as the poor cheese can be made it will be made in spite of all the dairy instruction we can give. I have been asked if it would be practical to put all good milk in one vat and all poor in another. I hardly think so, in most factories. It would need more help and more vats. Why, however, should not the patrons of every factory pass a resolution empowering the maker to take in no milk over a certain temperature. It is the farmers who own the business, not the cheese-maker. He merely provides the service. We cannot expect the government to pass legislation governing temperature. That would be undue interference with private business. Surely with all the years of work that dairy instructors have done, there are enough men in a factory section to see that such a proper measure would be carried through.

The proper farm plant for the cooling of milk would not represent any great investment. I venture that there is not a factory in this country in which the maker is not getting better cheese and butter in cool weather. We must, however,

have the warm weather to grow our crops, and if we made special provision for carrying for the milk and cream in this warm weather, it is then that we would get the best cheese and butter.

We have three factories in Eastern Ontario that have established a temperature at which milk will be accepted for cheese making. They never before made such good cheese as they have since adopting this temperature standard, and the yield has been better. They refuse to accept any milk over 75 degrees.

I would like to see on our list in which it takes 13½ lbs. of milk to make a pound of cheese, during the hot weather. That such a quantity of milk is required, is a keen disgrace. Those patrons are always delighted when the price of cheese goes up one cent. They could get that cent easier and more surely by giving their milk proper care.—Extract from an address.

Wool Jackets for Milk Cans

THE Dairy Division of the United States Department of Agriculture has just completed a series of tests on the change in temperature of milk in cans during transportation from farms to factories. These tests have established the importance of jacketing cans of milk with some appropriate insulating material.

It has been found that milk that is to be sent only short distances is preserved for only a few hours should maintain a temperature of less than 50 degrees. Even at these temperatures, some bacteria will multiply, and because of souring of the milk, but decrease is slow and during a few hours no serious results will occur. A temperature well below 50 degrees Fahrenheit materially decreases the rate of bacterial growth.

On the other hand, where milk is to be shipped long distances, the initial temperature must be lower, assuming that no refrigeration is made in maintaining the original temperature during transportation. Where milk is in transit for several hours, it is necessary to cool it down near 40 degrees. So soon as the milk can, however, is exposed to air temperature, and especially to the sun, the temperature of the milk begins to rise very rapidly and every precaution should be taken to keep it from being raised by the outside heat.

A series of experiments was recently made in shipping milk cooled to 40 degrees. In these cases the cans were set in an open truck, with a covering to shield them from the direct rays of the sun. The milk was hauled a distance of 12 miles during the trip was 82.65 degrees. The experiment showed that the cans that were hair-cloth jacketed showed a fall of only 5½ degrees in the 12 hours. The temperature of the milk. The cans that were wrapped with wet burlap showed a milk temperature of 58½ degrees in the same period. A raise of 8½ degrees. The milk in the unjacketed cans rose in the hours to 78½ degrees, or a rise of 28½ degrees.

It is obvious from these figures that it pays to jacket the cans, in order to maintain a low temperature during transportation.

There are some places where the best butter-makers could not get milk due to poor refrigerators, and it is time that the old style milk boxes were replaced with refrigerators of up-to-date construction. It must be considered poor business for a creamery to spend money in the best equipment, also make a special effort to get good raw material and then store the butter in a place where it is almost sure to deteriorate.—James Sorensen, in The Dairy Record.

HOLSTEIN-FRIESIAN

Farm and Dairy
The great majority of the Canadian Association are Friesians. They are invited to send a bull to Holstein breeders in this country.

The Breed that

R. Featherstone, C. L. E. The Holstein breed is the best. No other breed has so many champions. To fill the pall but make a test to see if a hundred pounder?

One will come some day who keeps a few tough in barnyards, or in the

has a single month does not carry of a bigger record made from cows like that.

It's true my friend, a Holstein's winner and for her best but had a test from which

and when their day for a chunk of beef in my hands, my friends in the have a Holstein if

do now I think I have that great breed that in my opinion, I should win the place none

OFFICIAL RECORDS
FRIESIAN COWS
MAY 31

1. Brookland's Kornea
2-day record, 77 lbs. 4
3-day record, 125 lbs. 6
5-day record, 77 lbs. 4
6-day record, 77 lbs. 4
7-day record, 77 lbs. 4
8-day record, 77 lbs. 4
9-day record, 77 lbs. 4
10-day record, 77 lbs. 4
11-day record, 77 lbs. 4
12-day record, 77 lbs. 4
13-day record, 77 lbs. 4
14-day record, 77 lbs. 4
15-day record, 77 lbs. 4
16-day record, 77 lbs. 4
17-day record, 77 lbs. 4
18-day record, 77 lbs. 4
19-day record, 77 lbs. 4
20-day record, 77 lbs. 4

2. Brookland's Kornea
2-day record, 77 lbs. 4
3-day record, 125 lbs. 6
5-day record, 77 lbs. 4
6-day record, 77 lbs. 4
7-day record, 77 lbs. 4
8-day record, 77 lbs. 4
9-day record, 77 lbs. 4
10-day record, 77 lbs. 4
11-day record, 77 lbs. 4
12-day record, 77 lbs. 4
13-day record, 77 lbs. 4
14-day record, 77 lbs. 4
15-day record, 77 lbs. 4
16-day record, 77 lbs. 4
17-day record, 77 lbs. 4
18-day record, 77 lbs. 4
19-day record, 77 lbs. 4
20-day record, 77 lbs. 4

Two Far

The stippled farmer has all kinds of ways to keep his milk straight, but sticks and so on. You say, take a brace, and blast off place, with modern tools, latest rules? Why not? Rocks and herds!

He answers through the lid: "I do the way I have used for my agriculture teacher's farmers' journal. I do no time to sit and much trouble on my milk. My cows are all products have never been in any trouble. My boys have the air old stone churn, and the butter is the well it is, the milk is the same. I must kick around as my father did of

has all things done straight. He knows advance and every chance. For kind man's game; a lofty aim, much of his view, and the farmer. He could kind of stock will be by the crowd, know and worms, and deadly germs; he what kind of grain on his field; he what kind of pits to for their life, and has to know, and grief, and so he rears and so he rears makes it pay. It times its own—the and let's it do—the