

CHEESE-MAKERS;

Curdalac* (Liquid Coagulator) and Spongy Pepsin for Cheese-making

(P. D. & Co.)

Are the original peptic coagulators.

Are uniform and tested for curdling power.

Are made by the best known pharmaceutical laboratory in the world. Have stood a full year's test in several hundred cheese factories, and are not an experiment.

Used properly, give a full yield of cheese of prime consistence and flavor. Cost less than Rennet extract.

Don't delay or experiment with novelties. Specify "P. D. & Co." and get a reliable product. Ask your supply dealer for information and prices.

*The term "Curdalac" is registered as a trademark in the U. S. Patent Office.

Walkerville, Ontario.

PARKE, DAVIS & CO.

FARMERS

SHIP YOUR WOOL DIRECT TO US

John Hallam & Son Limited

The Highest Prices Ever Paid for Wool Are Now Being Paid By Us

Mr. Farmer, you can get more money for your wool by sending it direct to us. In all probability it will come to us anyway at some time, no matter to whom you sell it.

For over thirty years we have been one of the largest buyers of wool in Canada. We could not continue in business for this length of time if we had not treated our customers fairly and pay top prices. We send your money the same day as wool is received, only deducting freight or express charges.

We are now paying for wool as follows:
Unwashed fleece—fine 55c to 58c per lb.
Unwashed fleece—coarse 51c to 53c per lb.
Washed fleece—fine 67c to 68c per lb.
Washed fleece—coarse 65c to 67c per lb.

Ship to-day or write us telling how much wool you have, if washed or unwashed, and breed of sheep clipped from. We will then quote you a straight price and send you shipping tags with full instructions.

greatly increased demand for it after the war."

Little Speculative Buying.

While cheese will be bought on the cheese boards as usual there will be, as stated in last week's issue of Farm and Dairy practically no speculative buying. In other years, on a rising market, exporters have taken chances often and paid prices for cheese that later were not justified by market conditions. This has been a benefit to the farmers but a loss to the exporters concerned. There will be practically none of that this year. The cheese will be bought strictly according to quality, and will be graded in the factories by the buyers, just as usual. The buyers will have to take the chance of their grading being sustained by the inspectors of the Cheese Commission in Montreal.

(Continued next week.)

Experience With "Curdalac"

EDITOR Farm and Dairy: In reading the letter from Mr. Robert Gale re Curdalac, I felt that I could not let the opportunity pass of giving my own opinion of Curdalac as a coagulant. In giving my order for Curdalac I was led to believe that it was at least equal to rennet. If not a little better, so imagine my surprise when I did not get coagulation with 3½ oz. of Curdalac per 1,000 lbs. of milk in less than 18 to 20 minutes. I notice Mr. Gale says that three ounces per 1,000 lbs. of milk gave him coagulation in 15 to 20 minutes. But is he satisfied with that? Ask any dairy, or at least cheese, authority if any coagulant not giving coagulation in less than 15 to 20 minutes is likely to prove satisfactory in average conditions?

So far as the after effects of Curdalac go I expect it is all right; at least I hope so, but I think that the majority of cheese makers who are using Curdalac, and who are intending to

give the best results and get the most out of the milk they are handling, are using more than three ounces per 1,000 pounds of milk, and are not content with coagulation in 20 minutes. Personally, I think Parke, Davis & Co. have some improvements to make before they have a satisfactory substitute for rennet (not counting the price of each).—J. C. Cumiskey, Durham Co., Ont.

Rules Adopted by Cheese Commission

Editor, Farm and Dairy: As there seems to be some misapprehension with regard to the rules adopted by the Cheese Commission to govern the purchase of cheese for account of the British Board of Trade, I will be pleased if you will publish the following explanation.

The rules referred to apply only to the transactions between the Commission and the dealers or exporters, and do not refer in any way to the purchase of cheese on the boards or elsewhere by the dealers. There is nothing in the rules which should necessitate any change in the practice now followed in handling the cheese business up to the time the cheese arrives at Montreal, and is ready for shipment, except that the Commission requires that the cheese shall be at least 10 days old before it leaves the factory.

Something has been said about the grading of the cheese by the Commission. The Commission will do no grading. The inspection by the Commission is simply to see that the cheese offered are in accordance with the invoice. This inspection is not intended to be used in any way as a basis of settlement between the buyers and the factories. I want to make that point quite clear. The grades which the Commission recognizes in the purchase of cheese is in the classification followed heretofore by the export trade, and the inspection by the Commission does not introduce any new feature into the cheese trade.—J. A. Ruddle, Dairy and Cold Storage Commissioner, Ottawa.

Wool Grading at Guelph

ONTARIO wool grading scheme is an assured success. During the course of a visit to Guelph where the wool is now being graded, Mr. R. W. Wade of the Live Stock Branch, who has the scheme in hand, made a statement as follows:

"When the wool growers decided to send their wool to Guelph," said Mr. Wade, "they expected that perhaps 100,000 pounds would be sent here, but there is already here over 200,000 pounds in the building, and it is expected that another 100,000 will be shipped here inside of the next few days. The tenders for the sale of this wool will be held open until June 23."

Mr. Wade says that this wool represents about one-sixth of the wool produced in Ontario, but that it is the best one-sixth. There is hardly any grey or black wool, but it is mostly all of the highest market grade, and is valued in the neighborhood of \$100,000.

U.F.O. District Conventions

District Conventions of the United Farmers of Ontario, for which definite dates have been arranged, will be held as follows: Brantford, June 27; Ingersoll, June 28; Tilbury, June 29; Exeter, July 2; Listowel, July 3.

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Frost & Wood Mower



It's a sure crop getter, because it embodies 80 years' experience of Canadian Hay Crop conditions.

The F. & W. Mower is sure to give you splendid service for many years to come. It is very easy on your horses, and it's so perfected mechanically that it is always ready for work, and rarely calls for repairs or adjustments.

Think what it means to look out at a heavy, and perhaps tangled hay crop, and be able to say, "My Frost & Wood Mower will go through that alright." Most mowers will cut a nice, standing crop—your F. & W. will handle the other kind too.

Take Our "Internal Drive" Gear, for Instance—

It transfers the power from the drive wheel to the cutter bar—it is on the inside, revolving in the same direction so that it never loosens, rattles or breaks its cogs. Heavy brass bushings guard against years of hard wear—splendid roller bearings make light draft—heavy, high-carbon steel cutter bar can be set in a second at any angle, and knives continue cutting even when raised to clear an obstruction.

Too many good features to even list them here. Let us send you our newest folder on F. & W. Mowers, Rakes and Loaders.

THE FROST & WOOD CO.

Ltd., SMITH'S FALLS
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Ontario and Western
Canada by

Cockshutt Plow Co., Limited
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