

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.

Butter at Toronto

"The best exhibit and the largest exhibit that we ever had at this fair." That is how Mr. J. N. Pagel, well known in dairy circles, summed up the dairy display at Toronto this year. Last year the butter exhibit at the Canadian National just about held its own with previous years, but this year the exhibit got off to a new start; there were 20 more entries. L. A. Ziefel, of the Kingston Strath School, and I. W. Stenbhoff, Stratford, Ont., who placed the awards, both this year and last, pronounced the quality as unexcelled and noted a marked improvement in all round uniformity. The flavor generally was good and in finish could hardly be improved on.

A noteworthy point was the uniformity of high quality of the home dairy butter. There was little to choose between the best dairy and the best creamery butter.

The exhibitors were generally the ones who have been prominent for the several years past. Most of the awards in the factory classes went to Quebec as usual. And also as usual the first awards mostly went to J. H. Martin, of St. Jean, who secured three of the four first prizes. Mr. Martin has changed his address since he exhibited last year but evidently the quality of the butter is the same.

In the farm dairy classes Ontario ladies had all things to themselves, Mrs. J. W. Robertson, Vankelee Hill, being the highest in two classes and second in another.

Creamery Butter

Special for three best scores: 1, J. H. Martin, St. Jean, P. Q.; 2, T. W. Dunn and Son, Cowansville, P. Q.; 3, John A. Logie, Paisley, Ont.

Challenge trophy: J. H. Martin, St. Jean, P. Q.

Sec. 2.—Butter, salted, hot tub or box, not less than 50 lbs. each, made at any

butter factory or creamery: 1, J. H. Martin, St. Jean, P. Q.; 2, T. W. Dunn and Son, Cowansville, P. Q.; 3, M. W. Shuffert, Freilighsburg, P. Q.; 4, W. H. Stewart, Frontier, P. Q.; 5, J. B. Vincent, Racine, P. Q.

Sec. 3.—Butter, unsalted, hot tub or box, not less than 50 lbs.: 1, T. W. Dunn and Son, Cowansville, P. Q.; 2, J. E. Almond, Silverside, Ont.; 3, J. H. Martin, St. Jean, P. Q.; 4, John A. Logie, Paisley, Ont.; 5, W. H. Stewart, Frontier, P. Q.

Sec. 4.—Best 40 lbs. creamery butter, in packages not more than 10 lbs. each: 1, J. H. Martin, St. Jean, P. Q.; 2, J. E. Leclerc, Foster, P. Q.; 3, J. A. Logie, Paisley, Ont.; 4, W. H. Stewart, Frontier, P. Q.; 5, John Anderson, Renfrew, Ont.

Sec. 5.—Best tub, not less than 30 lbs., made at any farm dairy: 1, Mrs. J. W. Robertson, Vankelee Hill, Ont.; 2, Miss L. B. Gregory, Poplar Hill, Ont.; 3, Mrs. A. Wallace, North Ferris, Ont.; 4, Mrs. A. Andrew Thomson, Ferguson, Ont.

Sec. 6.—Best Erkin, crock or tub, not less than 20 lbs., each, in two crocks or less than 10 lbs. each: 1, Mrs. J. W. Robertson, Vankelee Hill, Ont.; 2, G. S. Gooderham, Bedford Park, Ont.; 3, Miss L. B. Gregory, Poplar Hill, Ont.; 4, Miss L. B. Armstrong, Brussels, Ont.; 5, Mrs. A. Fleming, Milverton, Ont.

Sec. 7.—Best baskets, one-pound prints or rolls, not less than 10 lbs.: 1, Miss Beattie Main, Kirkfield, Ont.; 2, Mrs. J. W. Robertson, Vankelee Hill, Ont.; 3, M. H. Robinson, Erindale, Ont.; 4, Miss L. B. Gregory, Poplar Hill, Ont.; 5, Miss E. Patton, Newton Brook, Ont.

Comparison of Preservatives

Prof. H. H. Deas, O. A. C., Guelph

Tests of two tablet forms of preservatives, formalin, Gillette's eye, and our regular stock preservative (three parts potassium Li-chromate and one part Bi-chloride of mercury) were made on samples from three patrons' cream during the season from April to October. One tablet was used in a pint sample; from half to one cc. of Gillette's eye was used in the proportion of a lump about the size of a small bean on the flat of the month, and a similar quantity on the 15th of each month, while of our "stock" preservative there was used what would lie on a five cent piece, or a little more, to preserve the sample for a month.

Practically all of these preservatives kept the samples in good condition for a month. The samples preserved with formalin were inclined to be difficult to obtain a clear reading on the neck of the Babcock cream bottle. As a few of the samples preserved with the tablets were mouldy. There was not much difference in the readings, or percentages of fat, in the samples preserved by each of the five methods, while differences there were found, in most cases, fall within the "limits of error." The formalin samples were inclined to vary most.

On the whole we have not found a better preservative for composite samples of cream or milk than the one

used by us for a number of years, made up of about three parts of bicarbonate of potash and one part corrosive sublimate. It is cheap, effective and not dangerous, as the samples are colored by the preservative.

Practical for Patrons

By "Ointner Butter Maker"

The people who use the butter are getting to know better what good butter really is, and the price they are obliged to pay makes them feel that they deserve full value for their money. The quality of any article sold must be good in order to have a satisfied customer.

In the milking, half the gorms that they pour their way into the milk can be kept out by using a good covered pail—such as the "Borden" pail. This pail is easily kept sanitary and is made so that it is handy to use.

I find in the places I have visited that a large majority of the patrons have their milk in good, cold water. Cream that is kept in this way should be refused, on the general ground of "cussidness." There is no excuse for keeping the cream in any other place.

The little cream left in the cream cans by the drivers must never be put in with the other cream. If every other thing is done right, this practice will spoil the cream; if it isn't, it will always taint the cream. Butter that shows a trace of a taint from this cause drops into the next grade below.

The flies must be kept out of cream, and the patron that will send cream to the creamery with a single fly in it isn't put up right for a good clean dairyman. Flies have always disregarded the laws of decency, and for them to eat or carry with them into the milk or cream. Disease germs are carried from place to place by the common house fly. No one can resist a food that flies have access to. Cream and milk should be refused on this account, even if otherwise all right, by the creameries, and drivers should be instructed to refuse cream having flies in it. There is no excuse for offering it for sale with flies in it, as all that is necessary is to keep pails and cans covered.

The patrons' co-operation with the officers and buttermakers, no matter who they are, is necessary in order to make a good grade of butter and get the price you ought to have for a good grade of cream. Good cream means the very best—should test 25 per cent or over for butter-fat, and should be sweet, and most of all, entirely free from any objectionable flavor. Everything that goes to make good cream will have to be done in order to have this kind of cream all seasons of the year.

If a cow has not the capacity to turn good feed into milk at a profit she is not the kind for you.—C. F. Whitley, Ottawa, Ont.

Don't delay another day ordering an

Ideal Green Feed Silo

Don't put off ordering your silo thinking that there is still plenty of time.

There has been such a demand for Ideal Green Feed Silos this year that some farmers who wait too long may get left.

That late corn, even if planted in July, will make fine silage. Get your order placed now and your new silo up in time to take care of your corn.

You know you ought to have a silo, so what's the use of putting off ordering it a single day longer.

Thousands of successful owners are thankful for the day they erected an Ideal Green Feed Silo on their farms.

Our large, illustrated Silo Book contains much valuable information about silos and silage. Sent free upon request.

DE LAVAL DAIRY SUPPLY CO., Ltd.

LARGEST AND OLDEST SILO MANUFACTURERS IN CANADA

173 William Street, MONTREAL

14 Princess Street, WINNIPEG



"FOODS THAT FEED THE FOODS THAT FEED THE WORLD"

DAVIES' HIGH-GRADE

POULTRY FOODS

Coarse, Medium and Fine Poultry Bone, Beef Scraps, Blood Meat and Bone Mixture, Blood Meal Food, Meat Meal Mash Food, Raw Bone, Charcoal, Oyster-Shell, Grit, etc.

STOCK FOODS

Feeding Tankage, Blood Meat Food, Calf Meal, Animal Charcoal, etc. Ground Rock Phosphate as a stable absorbent, etc., etc.

FERTILIZERS
Mixed Brands for crops and soils, Nitrates of Soda, Acid Phosphate, German Potash Salts, Basic Slag, Sulphate of Ammonia, Lime, Agricultural Salt, Bone Meal, Blood Meal, Rock Phosphate, Compost, etc.

Visit our booth during the Toronto, London and Ottawa Fairs—inspect our samples and exhibit—compare them with those of our competitors and judge for yourself which "are the best, bar none." Obtain full information from our men in charge or write now for literature.

DEALERS WANTED EVERYWHERE IN ONTARIO

THE WILLIAM DAVIES COMPANY, Limited

TORONTO, CANADA

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. Address letters to Cheese Department.

The Cheese

Cheese entries in the International Exhibition numbered 100 or more. The display was concerned, led at the fair.

It decided opinion of the son, of Belleville, and James would be hard other classes at ers are finding cheese indeed the in competition quence the quali throughout.

The weather decidedly favorable August cheese, best in the exhibition inferior to both. This being due to er conditions in

The fifty doll the highest score year to H. E. Don

It will be reme R. A. Thompson won this trophy and it became his tion for the new year. The Donn

makers. The m by H. E. Donn scored 97. D Donnelly scored 89. J. T., on



WIN DAIRY

Sweet T At All

1911 was Windsor Dai

cally every making was who used WI

Those, w living out c say that W their old st always rely o know it is p makes the ricious butter win the prize prices" for they use WI SALT.