SEED CORN

Buy your seed corn this fall. Home-grown seed will be dear and hard to get next spring.

We have about 500 bushels of GOLD GLOW, the earliest of all field corns, fully matured in August. Ready to ship in Octo-ber, \$3.00 per bushel of 70 lbs. f.o.b., Wheatley.

LORNE DERBYSHIRE

Wheatley - - Ontario

For better service and higher market prices, ship your cream Cans supplied free Watch this space for prices. Our price next week 46c per lb. fat. A card brings particulars.

MUTUAL DAIRY AND CREAMERY CO.

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FARM

AND DAIRY Peterboro, Ont.

Dollar Bill

The Makers' Corner

Butter and Cheese Makere are in vited to send contributions to the department, to ask questions or matters relating to cheese making and to suggest subjects for discu

Improving Manitoba's Creamery Butter

INCE the Manitoba SINCE the Manitoba Creamerles scored so satisfactory a success the Canadian National Exhibition at Toronto this fail, considerable enquiry as to the secret of the excellence of Manitoba Creamery butter has come from various quarters to Mr. L. A. Gibson, Dairy Commissioner for the Province.

One reason for success, Mr. Gibson points out, is in the enlargement of the business. In 1912 Manitoba imported 55 carloads of creamery but ported 55 carloads of creamery but-ter and exported none. Up to the present date this year we have ex-ported over 100 carloads, besides sup-lying our own trade. This has been accomplished in spite of the high prices to be obtained by growing wheat. It is easier to secure im-royement in an infrastre it is easier. provement in an industry if it is going

Three leading means in effecting

three leading means in electrical betterment are cited:

1. Grading of cream at creamerles and payment on a quality basis.

2. Introduction of pasteurization and other improved creamery meth-

ods.
3. Government grading of butter.

Cream Grading.

Four well defined grades for cream have been outlined for the creamer-ies, and most of the operators buy cream on the quality basis. A spread of several cents per pound is main-tained between the various grades.

Pasteurization.

One outstanding reason for dairy progress has been the fact that prac-tically all Manitoba creameries have adopted the pasteurization method of treating cream. They were encouraged to do this by the Dairy Branch which had already carried on a con which had already carried on a con-siderable number of experiments along this line. Mr. Gibson says: "Pasteurization makes the butter a safer article of food, and prevents the development of a fishy flavor when placed in storage." The willingness aced in storage. The willingness creamerymen to instal the rather expensive machinery is particularly worthy of commendation in view of the fact that a considerable part of the gain in price goes to the part of Not only has there been a wider practise of pasteurization, but the method has been changed. Instead of heating the cream to 140 or 145 de-grees F. and holding for 20 to 30 mingrees F. and holding for 20 to 30 min-utes, as advocated previous to 1916, a temperature of 170 F. held for 1, minutes, is now recommended. The destroys a class of unorganized fer-ments or enzymes which survive the lower temperature.

lower temperature.

Mr. Gibson says: "We found that
butter made from practically sweet
cream, and treated as above, will hold up' in storage for a period of 12 to 18 months, where butter made from raw or improperly pasteurized cream will show a decided deterioration in a few months, and in some cases only a few months, and in some cases only a few weeks. The general adoption of pasteurization, with a low acidity cream, places our dairy industry prac-ticularly upon a new basis, more par-ticularly in relation to the export trade. We endeavor to make a butter which is mild sweat and clean. which is mild, sweet and clean in flavor, with the texture firm and fine. using from two to two and one-half

using from two to two and oldered per cent sail.

"To show the keeping qualities of our product, I might mention that the Manitoba butter which won the Silver Cup—for highest scoring butter—at the Canadian National Exhibition, with THE TAXABLE PART LANGUAGE PROPERTY OF THE PROP

a score of 98.16, was over a month old when judged

Grading of Butter.

The Manitoba Dairy Branch grades the creamery butter, mostly while pas-sing through or coming on the Win-nipeg market. While a government sing through or coining on the maniper market. While a government certificate is issued only for that butter made from properly pasteurized cream, the sampling of all the creamery butter enables the Dairy Branch ery butter enables the Dairy Branch to keep closely in touch with the methods of every creamery. By also keeping in closest touch, on the other hand, with the buyers of butter, and by interpreting their wishes to the creamery men, who are in direct touch with the producers of cream, a compute chain of contact from one end plete chain of contact from one end to the other is maintained. In determining which lots of butter

In determining which lots of butter shall be given a Government grade certificate, the Dairy Branch makes labeling the state of the sta

Changes in Saskatchewan

HE Saskatchewan Dairy Division This saskatenewan Daily Streams in its personnel. Mr. F. M. Logan, who has been Dairy Commissioner for the province since the resignation of W. A. Wilson, who left the Department to become manager of the Saskatchewan Cooperative Cream eries Ltd., is now following in Mr. Vilson's track and has now joined the creamery company as assistant manager. Mr. Percy Reid, who has been an inspector for the Dairy Branch, succeeds Mr. Logan as Dairy sioner.

commissioner.

Mr. Reid was born and reared on a dairy farm near Georgetown, Ont.

He onlered the Ontario Agricultural George in 1899, taking the regular center curves. In 1998 he took a special dairy course at Guelph, and in 1919 wast to Saskatchewan. Since 1910 went to Saskatchewan. Since that date he has been in close touch that date he has been in close touch with dairy development in the pro-vince and has therefore the know-ledge necessary to take hold of the dairy situation as Commissioner. We should add that during the last win-ter Mr. Pald stigned a special dairy ter Mr. Reid attended a special dairy course at the Iowa State College and spent several weeks studying the creamery and cold storage plants of Iowa, Nebraska and Minnesota.

Farm Management

Winter Preparations

THIS is the season of the year when every farmer should be considering the putting of his farm buildings in the best shape possible for the winter housing of his live stock, that is, (1) in regard to cleanliness, (2) light, (3) ventilation,

and (4) warmth. First, the farmer should see that all dirt and cobwebs that may have ac-cumulated through the summer are swept down and a good coat of white-wash applied with a certain amount wash applied with a certain amount of a disinfectant, such as is used on all farms, added to the whitewash, in order to eliminate as much as pos-sible any disease which may be pres-

Second.—See that there are as Second.—See that there are as many windows as possible in your buildings and that the glass is tight in all of them, for there is no better preventive of disease than plenty of light. If it is not possible to have double windows for all your stables be sure to use what you have on windows on the north ride in order to condows on the north side in order to con-

serve heat.
Third.—Ventilation is one of the Third. Ventilation is one of the most important things in live stock industry, and unfortunately, one that there is not enough stress laid upon, for without proper ventilation, it is

practically impossible to get the good, healthy development and benefit from feed consumed that we should have

in our live stock.
Fourth.—It is also very important to see that all boarding is tightly nalled down and all cracks closed in order to keep as uniform a temperature as possible and prevent drafts which have destinants to our live stock. are very detrimental to our live stock

at certain times.

The Experimental Farm system is pleased at all times to forward bulle tins on farm buildings, ventilation etc., also answer questions and help prepare plans of such buildings a may be required on your farms. Farm may be required on your farms. Farm and Dairy folks may get in touch with this service by writing the Central Experimental Farm, Ottawa.

Fumigate Stored Grain

ECAUSE a large amount of the B ECAUSE a large amount of the 1918 harvest grain must be stored temporarily on farms before it can be handled by the elevators and freight cars, methods of fumigation for weevils which often cause a loss from 2 to 20 per cent in stored grain, are being sent out by the antomalogists at the Chile Expensive. entomologists at the Ohio Experiment Station.

Experiments show that from 5 to 8 pounds of carbon bisulphide, when saturated into burlap sacks and these thrust into bins, will destroy all the weevil in 1,000 cubic feet of space or in a bin 12 by 12 by 7 feet. To render the liquid most effective as it slowly evaporates, the bins should be made as tight as possible by using heavy

paper over the cracks.

Carbon bisulphide gas is heavier than air and hence settles down through the grain when applied, but since it diffuses much more effectively about 70 degrees, station officials

at about 10 degrees, stated official find that it works best on warm days.

All bins should be kept tight for 36 hours, following the application, but not longer than 40 hours if the grains are to be used for seed. Pumigation are to be used for seed. Funisation for longer periods may injure the germination, but not the edibility of the grains. The gas is explosive, and should not be used in connection with lights or fires.

Attention to Plant Diseases After Harvest

THE plant pathologists of the Ex-perimental Farms inform us that perimental Farms inform us that of the many destructive plant diseases, none are more difficult to control than those living over in the soil. Year after year, not with stand-ing the practice of crop rotation, the effects of soil infection often became so prepulped as to gauss what it enects of soil infected often became so pronounced as to cause what is popularly known as "soil sickness." One of the most notorious of these diseases is clover and alfalfa will (Sclerotinia) which has given rise to the belief that land may become clover sick. This disease has just clover sick. This disease has just begun to show up on the Continent of America, and unless prompt precau-tionary measures are taken there is a possibility of the disease causing imilar losses here to what it does in

A disease similar in nature attacks beans, and there are other instances which call for a word of general ad-

vice on matters of prevention.

As soon as crops are harvested, whether gathered in the field, garden or orchard, there is manifested a universal indifference and neglect on the part of some growers towards the condition in which the ground, trees or dition in which the ground trees or bushes are left. Were it but known to them that with the refuse left es the ground from crops there exist myriads of zerms of zerious plant dis-eases (and also insect peats) ready for bibarnation! hibernation!

Mummied fruits in orchards left un-Mummled fruits in orchards left undisturbed, either on the trees or at he ground. give rise to a new eshbreak of brown rot in spring. Pleasing under affords only limited pretection, since it safely buries all furgus material which spring plowing will bring to the surface of the safe

once mor tion. Pre edly bette measures field, gard and dwell better, af over-a K sential. should be lea should be troyed by burn read the fields tatoes, etc followed b the result and field greatly be

October

Ry YE is R able Aside crop duri hardier th a: a subst ections grown eas No other list includ timothy, rebeans, who all these c of withstar

any benefi A mixtu also has b hairy veto nitrogen is growth, th fertilizing has been f ounds of vetch is pr

FAF

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