



THE STANDARD ARTICLE
SOLD EVERYWHERE
REFUSE SUBSTITUTES

WHY not sell your Surplus Stock now? Write out your Ad. for Farm and Dairy tonight. Tell our 15,000 readers what you have for sale.

CREAM

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.
13 Church St., TORONTO

FOR SALE

Creamery in Western Ontario. Plant consists of 2 cream vats, one 300 gal., one 250 gal., 1 Broom's churn, "Baby-cook" turbine tester, 24 bottles; pulpers and shafting and quantity of inch pipe. Engine, 8 H.P. boiler, 11 H.P. 1 steam pump, double cylinder, 1 water pump, 5 jacketed cans, 2 ft. 10 in. cans. Will sell plant apart from business. Apply **BOX 224 COMBER, ONT.**

FARM DAIRYING A New Book by **Laura Ross**
Price only \$1.35 postpaid. Order through Book Dept., FARM AND DAIRY, Peterboro, Ont.



The Carrier For You

IN choosing a litter carrier, one should consider all of the equipment necessary for a complete outfit: Carrier, Tracks, Hangers, Switches, and Swing Pole fittings. Do not place an order before learning of the many distinctive features to be found in Louden Equipment.

LOUDEN Litter Carrier

—is simple in construction, and easily operated. Carrier box is made of heavy galvanized steel, strongly reinforced with angle iron. Worm hoisting gear insures maximum speed and power. Track is of high carbon steel and is easily installed.

Write to-day for Illustrated Catalogue.

Our architectural department will supply free floor plans.

The LOUDEN MACHINERY CO.
Dept. 32 • GUELPH, 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.

The Finch Dairy Station

The Finch Dairy Station has been operated continuously since the present building was opened on August 23rd, 1912. It is equipped so that both butter and cheese can be manufactured at the same time, or cream separated for shipment to the cities. During the past winter, as most of the output was shipped direct to Montreal in the form of milk and cream, the patrons were required to deliver cash, sweet milk, which meant more work and greater care at the farms, but the returns received warranted the extra labor and trouble.

Until this Station was established the farmers in the Finch district never had an opportunity to dispose of their milk during the winter months, and it is encouraging to note that the quantity received during the past winter was almost double that of the winter before. During the winter months the factory was operated at a small loss to the Department, but it is expected that before very long enough milk will be produced to at least pay operating expenses.

Increased Cow Testing.
In 1912 when the Department began to operate the Station at Finch, not a single cow in the neighborhood was under test, whereas last summer samples from 103 cows were tested regularly. Last winter a Cow Testing Club was organized and this summer it is expected that there will be in the neighborhood of 200 cows under test. Several more breed clubs have been brought into the district lately.

Among other experimental work carried on at Finch, a comparison has been made of the relative shrinkage in cheese weighing 75 lbs., 35 lbs. and 11 lbs., representing "full size," "flats," and "stiltons" respectively. Exactly the same weight of curd was put into several hoops in each lot from the regular factory curd after being salted, and the cheese were paraffined on the 7th day after they were taken from the press. They were kept in a cool curing room, the temperature never going above 62 degrees. At the expiration of 28 days from the date of manufacture the full sized cheese had lost 1.90 per cent., the flats 2.51 per cent., and the stiltons 3.46 per cent.

Insulated Shipping Cans.
With so much cream being shipped long distances to the cities, it should be of interest to cream shippers and city dealers to know the difference between the temperatures which can be maintained in the ordinary eight-gallon shipping cans and in the eight-gallon insulated shipping cans costing \$5 each f.o.b. Chicago. In effect the latter is two cans, one inside the other with the space between filled with a heat-resisting material. Several tests were made by placing two cans of each style in a room over the boiler at the Finch Dairy Station. In each can there was put 75 lbs. of water at exactly the same temperature, and after nine hours had elapsed the temperature of the water in the ordinary cans had increased by 30 degrees as compared with an increase of 7 degrees in the insulated cans.

Current Experimental Work.
At both the Finch Dairy Station and the Brome Creamery, experiments are under way for the purpose of ascertaining the relative cost for cheese factories and creameries of coal and wood used as fuel.

At Brome, the following additional

experimental work is being arranged for: first, a comparison will be made between two methods of pasteurizing and cooling cream with regard to efficiency, cost, quantity and quality of butter made. In the one case a modern cream ripener will be used and in the other a centrifugal pasteurizer and a tubular cooler; second, the best method of salting so as to get a uniform percentage of salt in butter.

At Finch an effort will be made to determine the variations in the quantity of cheese that can be made under factory conditions from milk containing different percentages of fat and casein so that milk may be paid for according to its cheese-making value.—The Agricultural Gazette.

Cheese versus Butter

The relative claims of cheese and butter on the dairymen is discussed in a recent issue of the New Zealand Dairymen. The views of our brethren on the other side of the world will be of interest to Canadian dairy people. Here they are in part:

The fact remains that the making of butter will always be faced with the need for the greatest care and watchfulness to maintain the lead over the rival, margarine. Now, cheese has no rival of any sort in the markets of the world. More than that, there is only one country outside of Europe which promises to be able to supply cheese at remunerative prices, and that country is New Zealand. This is no theory. It is a fact proclaimed in all the lists of dairy exports, and in all the details of the sale returns from the markets. Canada had the premier position, but Canada wants her milk for her people to drink, and cannot afford to make it into cheese. As some figures showed which we published last month, the cheese of New Zealand is rapidly gaining on the Canadian record in the sale market, this, though admittedly there is room for improvement in the manufacture.

While the field is growing large for the cheesemaker, there is no sign of any rival in the shape of a substitute, and there are no probable rival markets of cheese. The United States is falling back on account of its home wants, like Canada, only more so; the cheese of Britain keeps its supremacy of quality and price, but cannot keep pace with the demand; foreign countries are not entering into rivalry, though they make some of the best and most tasty of cheeses. But for work on the great national scale of production there is no country in the field except New Zealand. All New Zealand cheesemakers have to do is to make cheese of the best, good, and then proceed to make as much as ever they can find the means to turn out.

Pasteurization kills the most of the bacteria and injures the rest so they do not become active again for some time. It also cooks the albumen, which gives an undesirable flavor to the milk if heated at too high a temperature or for too long a time. The best way to pasteurize is to heat the milk at 140 degrees F. for 15 minutes, or at 180 degrees F. for a few seconds, will give good results.—Prof. E. L. Martin.

The easiest time to wash dairy vessels is immediately after they are used. The albumen has not then coagulated on the surface.



The butter makers who win the first prizes use Windsor Dairy Salt

FOR SALE—Two De Laval Turbine Cream Separators, in good condition. Capacity 3,000 lbs. each. Also one 8 H.P. Engine. Address Masville Creamery, Masville, Ont.

CREAM WISDOM

The old statement that "no juggling of figures in January will retrieve the losses of June" may be applied to cream shipping. Our prices have been just a little higher than the rest through out the past summer. Discounting shippers patronize us.

Valley Creamery of Ottawa, Ltd.
519 Sparks St., OTTAWA, Ont.

EGGS, BUTTER LIVE POULTRY

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

Egg Cases and Poultry Cages supplied free.

Wm. DAVIES Co., Ltd.
Established 1854 TORONTO, ONT.

CREAM WANTED

Patrons of Summer Creameries and Cheese Factories: We want your cream during the winter months. Highest prices paid for good cream.

Drop us a card for particulars

GUELPH CREAMERY CO.
GUELPH, ONT.

CREAM

We Say Least and Pay Most
MONEY TALKS
Let Ours Talk to You

WRITE NOW

BELLEVILLE CREAMERY, Limited

References: Molson's Bank, Belleville