

the legal standard may contain nearly 3,400 weed seeds to the pound, and a farmer sowing four pounds to the acre would deliberately plant in his soil more than 15,500 weeds, but when a sample of seed contains nine noxious weeds per one thousand good seeds the farmer plants more than 28,000 weeds in each acre. Weed seeds are notorious for their vitality and high percentage of germination. When a farmer sows 28,000 weed seeds like the night-flowering catchfly, on each acre of his meadow land he is taking a short cut to ruin.

The officials of the Dominion Department of Agriculture are making strenuous efforts to protect the farmers against unscrupulous or careless seedsmen that clean seeds only may be sown, but in spite of all that they can do, and notwithstanding the generous provisions of the "seed control act," the seeds of noxious weeds are still being rapidly and widely distributed. Weed control is no longer a trifling matter. The presence of a large number of noxious weed seeds in clover and grass seeds and in seed grain is now recognized as a menace to Canadian agriculture.

### Creamery Department

Butter Makers are invited to send contributions to this department to ask questions on all matters relating to butter making and to suggest subjects for discussion. Please your letters to the Creamery Department.

### Home Buttermaking vs. Creameries

By Glendinning, Ontario Co., Ont.

Some comparisons between home butter making and sending cream to the creamery, from one who has made butter on the farm for many years and then changed over to the creamery. Our equipment was out of place. Our 25 cows bred specially for butter production. Butter was made and shipped twice a week to the city market where it brought a price equal to the best creamery product. Power was used for running the cream separator and churn. This reduced the manual labor of butter making below that of the average farm. The returns were satisfactory. A good profit was shown for the herd, feed consumed and labor employed.

The reader will ask why change to the creamery? The principle cause for the change was labor. The amount of cream obtained daily required the attention of one person for a good deal of time in caring for and making the butter. There was not work enough to pay the hire of an expert butter maker.

The feeding, milking and separating the milk is the same for either system. In case of the creamery the cream is taken from the ice tank three times a week by the man who hauls it to the creamery. This disposal of the cream so far as the producer is concerned. The returns were great but the labor and expense were great. In addition to the churning and making up the butter into pounds and shipping boxes, carting it to the railway station and the payment of express charges, which totalled to a considerable amount at the end of the year. Under the creamery system there is no work (for the producer) with the cream after it leaves the farm. A cheque is received once a month in payment for the cream.

There are other advantages in connection with the creamery over making

ing butter on the farm. On the average farm there is not enough butter made weekly to command the highest price in the city market. The butter made on the farm is made of uniform quality by an expert, and in large quantities, so that distant markets. There is enough to pay a man whose business is to keep in close touch with the markets and thus be enabled to secure the best price.

In many sections where farmers make butter for sale they are compelled to trade it at the country stores for groceries and for other articles of merchandise. As a rule the country storekeeper does not discriminate as to price between butter of good and poor quality. The good butter maker is compelled to take the inferior product of the poor maker. There is no incentive so far as price is concerned to make an article of superior quality. In regard to those who make butter at home and sell on the local markets for cash, it is doubtful if they are not out of pocket if they place any value upon the half day lost attending the market, providing they are within reach of a creamery.

If all those who make butter at home were to send their cream to the creamery and have it made into butter, there would be a decided advantage and profit to all. The greater the amount made the less will be the cost of manufacturing. If for no other reason we should patronize the creamery in order that the work of butter-making may be lifted from the women of the house who too frequently have too much to do aside from butter-making.

### Condensed Milk Market in Japan

The imports of condensed milk into Japan is increasing rapidly, but for some reason or other, Canada has shared but very little in this trade, until last year, when a well known Canadian brand of milk has been handled by a firm here, say G. A. Harris, Canadian Trade Commissioner in Japan, in the weekly report of Trade and Commerce. Imports from Canada increased in one year nearly 1,000 per cent. Most of the condensed milk that is imported into Japan comes from England, Switzerland and the United States of America, and the reason of this is that the manufacturers of these countries have agents appointed here who go after the business, and therefore, get it. All the well known brands are advertised in both Japanese and foreign newspapers, thus keeping the names before the public all the time. The packed form of condensed milk, as used here, is slightly heavier than that used for domestic shipment. The price of condensed milk averages about 5.50 per case, c.i.f. The freight rate from Ontario, Quebec, or intermediate points, is 1 cent per 100 pounds on carlots, and from Nova Scotia or New Brunswick, \$1 per 100 pounds.

### Canadian Creameries

According to the report of the Scottish Agricultural Commission to Canada, the way in which the Government supervised creameries are established and managed in the Dominion is as follows: When a desire arises among the farmers of a district to have a creamery, those interested approach the Dairy Commissioner for the Province. He informs them that he can help them if they fulfil the conditions of the "Dairyman's Act." They must, therefore, guarantee the milk from at least 400 cows; they must consent to be registered—free of expense—as a trading association;

they must subscribe funds for the erection of a suitable building, and for other purposes; and their committee must become responsible for the performance of certain duties, including the haulage of cream from the farms. The Government on its side is prepared to lend money up to 1,500 dollars for equipment, at the low interest of 3 per cent; to have that equipment bought and erected by a skilled man; and to appoint a butter-maker to take charge.

When butter is made it is taken to the Government cold storage and in time is sold, still by Government officials. The ordinary charge made for the manufacture of butter, whether in Government or other creameries, is 4 cents (2d.) a pound. The use of the cold store is granted without charge, but the material used and the outlay incurred in refrigeration, has to be paid for. Thus the Government, at a very small outlay, encourages the development of an industry that is suitable for the country; it ensures the establishment of creameries on sound and safe business lines; and it provides for the production of the best butter that the country can make.—The Dairy, London, Eng.

To put ice in the cream during churning is objectionable as it not only injures the wood of the churn by pounding the sides, rollers, etc., during churning, but it may cause an uneven churning and larger loss as in the buttermaking than if the cream is thoroughly cooled in the ripening vat before it is put into the churn. When cream is churned at a temperature of 50 to 52 degrees, during summer, it should be cooled to about 46 to 48 degrees on the evening before churning.

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