

### The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to discuss matters relating to cheese making, and to suggest subjects for discussion.

#### Western Butter in Competition

SOMETHING new is being undertaken by the dairy interests of Western Canada to further improve the high quality of butter, that already has been established in the provinces of Manitoba, Saskatchewan and Alberta. At the Manitoba Dairy convention to be held in Winnipeg, January 31st and February 1st, there will be held an inter-provincial butter competition among the creameries of the three provinces. Alberta and Saskatchewan will hold competitions at their dairy conventions earlier in the month, and three winning lots from these provinces will meet the three winning lots from the Manitoba competition, which will be judged at the beginning of the convention. Each creamery will have five samples of 14 pounds each, which have been made respectively in June, July, August, September and October, and shipped into cold storage. In the Manitoba competition there are 200 samples, and the other provinces will have fully that number. This is the first competition of this kind to be held in Manitoba or Saskatchewan. Alberta held a provincial competition at its last dairy convention. The inter-provincial competition is, however, the first that will be held in the Dominion. Through the grading of cream, better handling methods have been adopted on the farms of Western Canada, and a high average quality of cream is delivered to the creameries. Through the grading of butter the best methods of butter-making are adopted in practically every creamery in the West, including the pasteurization of the cream to ensure its keeping qualities. The result has been that these three provinces are now turning out a quality of butter second to none in the Dominion.

#### Cheese Business Handicapped

EDITOR, Farm and Dairy: I am taking up the outside on behalf of the patrons of cheese factories. According to my way of thinking, and in this I am backed by a good many others, it is high time that some change was made if the cheese factory is to remain with us. It may be already condemned to an early death through lack of timely aid at the hands of those to whom we should look for help.

Last spring, 1917, the farmer was asked to produce more. Some put forth every effort in order to do so, even at considerable expense. This increased the number of cows on the strength of obtaining help from the cities. In some cases they could not get help, in other cases the farmers would have been better off without what they got. Factory patrons got together and engaged their cheese maker for the season, paying in most cases a marked increase over the previous year. The cheese maker claimed he could not make a living on the old wages, with the high cost of material, and hired help necessary to operate a cheese factory. Everything looked rosy for a big year for cheese, when suddenly a government order put the ban on cheese-making by fixing the price without consulting the interests of the farmer; at the low price of 21 1/4 cents a pound. This sounded the death-knell on cheese-making. Some few farmers stood by the cheese maker, and took their medicine like men.

I do not wish to be considered un-

patriotic. There are many ways of showing patriotism, even if they are not brought to light. But I must say right here that unless some radical change is wrought before next season by the "patrons" that be, that there will be a number of idle cheese factories in Eastern Canada, the centre of the dairy industry. Farmers will certainly take to something easier and with more remuneration than supplying the cheese factory, and you cannot blame them, either. In localities where condenseries are established these will be patronized to a large extent.

While the government is busy watching the farmer, for fear he, above all others, should get away with too big a profit, it might be well to look into the methods of manufacturers, for instance, those with whom the farmer comes in contact, and from whom he has to buy to keep body and soul together, the clothes, boot and shoe men, the feed dealer, the machinery men. All these have raised their prices from 150 to 300 per cent. within the last three years. Do you think that the government were warranted or justified in putting such a paltry price on cheese, and letting everything else go as it likes? I do not believe in making fish of one and flesh of another.

It might be well for the Food Controller to look into the dealings of the middleman and retailer at Montreal, for instance, where cheese is being retailed to the consumer at 40 cents to 60 cents a pound for the finer grades. Then he could find out who is getting the long end in the cheese business.—"Live and Let Live," Vars, Ont.

#### Shortage of Cheese and Butter-makers

H. H. Dean, Professor Dairy Husbandry, O. A. College.

THE importance of dairy products in connection with the present world shortage of food, cannot be over-estimated. Dairy farmers are being urged to produce to the limit, which is quite important, but we need to remember that dairy farmers, in most cases, prepare raw material in the form of milk and cream, which must be further changed or manufactured into concentrated food products like cheese, butter, and condensed or powder milk. Without this manufacturing process, the great dairy industry of Canada would be seriously handicapped—in fact would be almost crippled. In order to manufacture these food products, a factory properly equipped and skilled operators are necessary. The season of 1918 is likely to see a great shortage of cheese and butter makers, and something must be done to increase the available supply of trained persons, men or women, before the opening of next season.

To meet this shortage, the Dairy School, in connection with the O. A. College, Guelph, will admit those without factory experience to the Factory Dairy Course, which opens Jan. 2nd, 1918. Any person not fit for immediate Military Service will be allowed to take this course and those passing the examinations at the end of the twelve weeks' course are practically sure of a job at good wages for next season.

Some good friends of the dairy industry of Canada, who were wise enough to see the threatened menace to the business, have furnished cash scholarships to the value of \$125 to be given to successful students of the Dairy School Class, 1918. An extra effort must be made before the spring of next year, to secure a larger supply of competent butter and cheese makers, or matters will be in a serious condition for manufacturing milk products and the world will suffer accordingly.

### When The Factory Closes

In a few weeks course of the Cheese and Butter Factories over Ontario and Quebec will be closing for the season. At that time hundreds of the patrons of these will desire to form new connections for the shipping of their milk to the creamery. The following list of firms are in a position to handle large quantities. We suggest that you patronize them.

### MR. MILK PRODUCER

If "pigs is pigs" it don't necessarily follow that cows are just cows. A cow is the product of "care", plus feed and attention. A calf which gets its nourishment from sucking its comrade's ear will bring poverty, not pride to its owner. The milk-fed calf is the kind from which 10,000 lbs. of milk and many other blessings will flow later on. "Ship the cream and feed the milk" is the up-to-date slogan of the successful dairyman.

Let us look after the cream end of it for you. We pay highest prices for good cream because we have a market for high-grade butter and cream.

Write us at 319 Sparks Street, Ottawa, Ont.

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### The Guelph Creamery

Needs More Churning Cream

Write for a five or an eight gallon can. Full statement returned with can each delivery. Cheques payable at par, issued twice per month.

This is the Creamery for Satisfaction.

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ALL EXPRESS CHARGES ARE PAID AND CANS SUPPLIED.

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This special patented comb with the slanting teeth and the handle to fit the hand is the only one of its kind. It costs four times as much to produce as the ordinary comb, but it is worth it. It directs the hairs on to the cutting blades at exactly the correct angle to get a perfectly smooth and even hair cut. You can't go wrong with a Duplex. It won't let you down.

The Duplex is made of the very best quality steel and silver plate. The blades are double edged, oil honed and double tested. You can comb your hair any style you wish and the Duplex will cut it smoothly and evenly. It cuts while you comb. Cuts Figure out how much you can save. We allow you 50c cash for this ad. Cut it out and send it to us with only \$1.00 and we will send you the Duplex complete attached to the comb. Five minutes after you receive the Duplex you can have your hair cut better than it was ever cut before. Remember, none genuine without the slanting teeth.

Agents Wanted. DUPLEX MANUFACTURING CO., DEPT. F3, BARRIE, ONT.

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