

## Everybody Pleased

What is a better advertisement for a merchant or dealer of any kind, than a pleased customer? What is better for a publisher of a paper or magazine, than a pleased reader? We feel that a reader of *The Canadian Dairyman and Farming World* who has been well pleased with his paper, and his connections with its management, is the best kind of an advertisement that we can possibly secure. Our popular live stock offer, for the securing of new subscribers, has been the means of bringing us in close touch with many pleased readers of our paper. Many also have been benefited by winning some of our offers.

## ONE OF MANY

From Mr. E. J. Duff, of Northumberland Co., Ont., who has ever been one of our earnest workers, we have recently received the following letter: "Those calves and pigs I received as premiums for securing new subscribers for *The Canadian Dairyman and Farming World* turned out fine, especially the bull calf, which was sent me from Mr. Arthur Kelley, of Oxford County, Ont. The calf won first prize at Nora Od, Warkworth, and Campbellford, and also a diploma at Norwood. He has never taken a pound of meat. He weighed 110 pounds at one year and nine months. I think my time was well spent, and the people who paid \$1 for *The Canadian Dairyman and Farming World* spent it well also. No farmer can afford to be without your paper for \$1 a year. I have often sent recipes in it that were worth double the money. I send you two new names to-day and \$2 to pay for their subscriptions for one year."

## Notes from Saskatchewan

Ed. The Dairyman and Farming World.—The general average of crops for the province is very good, although in some districts the results were poor. The total yield is far greater than ever before. In 1908, the banner year, the total grain produced amounted to 63,092,210 bus. Last year it aggregated 53,767,251 bus. This year it is estimated at 58,467,786 bus. The average per acre is not so large as in some years, but is good considering the conditions of weather during the latter half of the growing season.

The following figures show the acreage and yield of the four principal crops, as estimated by the Department of Agriculture of Saskatchewan:

Wheat.—2,374,068 acres, 43,539,608 bus.; average per acre 18.34 bus.  
Oats.—1,170,452 acres, 41,663,065 bus.; average per acre 35.56 bus.  
Barley.—1,011,623 acres, 2,616,113 bus.; average per acre 26.67 bus.

Flax.—141,451 acres, 1,570,006 bus.; average per acre 10 bus.

The actual figures are obtained from threshers' reports, and usually substantiate the estimates.

The facilities for moving the crop were more than ever inadequate this season. The wheat blockade at an early date threatened to become worse than ever before. At Indian Head, one of the largest receiving points, the elevators, which number 11, were filled early in the season. At the smaller way stations not more than five per cent of the cars ordered by elevator companies and farmers have been received. During the first week in October, the Regina to Brandon section of the C. P. R. began to haul grain. This relieved the congestion over the northern routes.

The G. T. P. are preparing to take a grand slice of the crop from the C. P. R. At points where the two roads meet, the C. P. R. are careful to furnish plenty of cars. At Asquith, where the G. T. R. station has recently been completed, the elevators are nearly empty and many of the farmers have obtained cars. Next year, when the new road will be in operation, little trouble is apprehended.

The following are the actual yields, as taken from threshers' accounts, of the fields in a typical grain-growing township (36 square miles). Township 15, in Range 22, West of Second Prin. Meridian, located about 15 miles west of Regina, in a good district:

Wheat.—Summer fallow and breaking, 5,820 acres, yield 77 080 bus., average per acre 20.17 bus.; sown on stubble, 3,253 acres, yield 43 875 bus., average per acre 13.48 bus.; fall and spring plowing, 310 acres, yield 3,060 bus., average per acre 9.83 bus.; total 7,383 acres, yield 124,055 bus., average per acre 16.70 bus.

Oats.—Summer fallow 119 acres, yield 5,080 bus., average per acre 42.70 bus.; stubble 1,242 acres, yield 30,331 bus., average per acre 24.42 bus.; spring and fall plowing 681 acres, yield 16,313 bus., average per acre 23.95 bus.; total 2,942 acres, yield 51,724 bus., average per acre 24.83 bus.

Sugar Beets.—6 acres, 3,465 bus., average per acre 577.50 bus.

Turnips.—8½ acres, 3,550 bus., average per acre 417.64 bus.

Potatoes.—15½ acres, 2,154 bus., average per acre 138.76 bus.

Barley.—214 acres, 3,547 bus., average per acre 16.57 bus.

Flax.—15 acres, 150 bus., average per acre 10 bus.

Hay.—707 acres, 776 tons, average per acre 97 ton.

S. J. Neville, Regina District, Sask.

## 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 your letters to the Creamery Department.

## Why Creamery Men Should Attend a Dairy School \*

Mr. Fred Dean, Creamery Instructor

For over fifteen years the creamery men of Ontario have had the privilege of attending a dairy school. A large majority have taken advantage of this privilege, and we have heard from many of them who were anxious to improve and better themselves in the art of butter-making, who felt that his time and money thus spent, had been well repaid.

A maker may have spent years working in a creamery, and have the satisfaction of believing that he is doing things about right, but when the scientific and general knowledge of those whom he comes in contact with at the dairy school is applied, these things are shown to him in a different light. Better men are needed and being asked for in the most important positions by the best companies, who are willing to pay a good increase in salary if the right men are produced and can prove their proficiency. To be a good maker the maker must prove himself to be a good judge of milk, cream, butter and human nature; have the ability to make and keep fact in handling the patrons and haulers. He must also have business ability and such knowledge of the technical side of the creamery-business as to be able to adjust as to losses and leaks.

There are a good many makers who have had enough experience and are good men, but lack that all round training that is given them in a dairy school. With this training they could command the extra wages in one season that would pay all the expense that they would be at, besides making it more remunerative for the patrons and proprietor. Makers, to-day, who wish to be successful and keep up with the times, must have a scientific and theoretical, as well as a good practical knowledge of dairying. By having these he will be able to understand and explain the different terms used by scientists, the

\*A paper read at the creamery meeting at Guelph, Dec. 8, 1908.



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methods employed in controlling germ life, be able to do his work with a pleasure, instead of with thought of drudgery; will visit his patrons and demonstrate to them the best way to care for separators, utensils, and how to keep the cream cool and clean flavored, this being the only way to bring top-priced butter under the present system of butter-making.

## FOR EXPERIENCED MAKERS

The question is often asked, what would we learn or what is taught at the dairy school that would benefit experienced makers? In the first place the study of bacteriology will be of great benefit to the maker. It will help him to understand a good many things which were as darkness to him before, give him more interest in the whys and wherefores in his daily work, and show the importance of germ life in dairying. The life and growth of bacteria is studied and the maker is shown what they are, their relation to the quality of milk, cream and butter, how they control fermentation, and the ways of propagating the different varieties from various sources. In dairy chemistry the student at the dairy school is taught the composition of, and how to analyse milk, cream, butter, etc., how to detect adulteration of dairy products, the importance of and how to know pure water, the analysis of salt, most important of all, he gets a training of the mind in knowing the how and wherefore of dairy operations.

The testing of milk, and more especially cream, the proper care of the composite samples, the quality, kind and quantity of preservative used, and one of the weak points in creamery operations to-day and yet the most important. By experimenting at the dairy school with the different preservatives and methods used in keeping the samples and in ways of testing,

the student is soon convinced which is the right or wrong way. Comparisons are made between weighing nine and 18 grams, and the 18 C. C. pipette for testing cream; samples are tested every day, every week, twice a month and once a month, the use of light corks, loose ones, and no corks at all on composite bottles is shown. Samples of cream and skim milk are taken from the hand separator, running at different speeds, skimming at different temperatures, using no water in bowl at the beginning, and using the right amount, flushing the bowl with water or skim-milk at the finish and not using any, etc. In this way the maker can secure data to show his patrons why their tests varied under similar circumstances, and also why the creamery does not pay for fat fed to the pigs and calves.

To Butter-makers—and all who buy salt in large quantities, its cost is no inconsiderable item.

## Windsor Salt

goes farther—and does better work. Its cost is really less—and it makes the butter worth more. Ask your grocer.