ortion of the insid The an may be need. If anything perfectly smooth

om rust are used om rust are used result. d not be held to belivered to the factor week at the and four times is went that some fars. longer than other the per week at the some fars. longer than other n be of the ana difficult for the to favor a few and to the factory only hold the others to mes-per-week delar.

mers skim a creat butter-fat. Creat 40 per cent will anufacturer. partial that tests bekare robbing to milk that is right

able to do a gree eason to put the anufactured on a it has ever ben it by delivering k and cream to a

vent Mold Commissioner for

ss in the place s undoubtedly the of mold in or a e due to careles and preparati oxes, parchmer prior to using ugh and critical ork and storage at the creamer, ence of mold bece to do much how to combat a dealing with it usly. The follows are made red preparation of

sed in the mak-hould be dry and boxes stored in a boxes stored in a l-ventilated speace of every but ted with parafin where such are e butter pack-d.the parchment print wrappen, in a dry, clear papers should be st six hours be

tacle containing t a potato. The led after a fresh put into it, in heat any mol paper. An in-about the bes-ing the brine in paper is prepar

ty factories. Is patrons to look es?—D. Derby

ents have hunbuying sepain getting rich the great num-of condition is idell, Middless

Historn Onlario
Patrons of cheese factories realize
be seessity for cooling milk during
and seather if the right quality and
segretest quantity of cheese is to
see ande from the milk. It is necess
ande from the milk. It is necess
ary that the night's milk be cooled
if degrees. Patrons cannot expect

Cheese Department

The state of the others, to the cheese maker, the cheese buyer and the consumer who chees

2 Cream Vats, 500 gallons each.
2 Churns (Box), driven from centre, 400 Steel Cheese Vats

complete.

1 Boiler, 15 horse power.

1 Engine, 15 horse power
Tanks, Scales, Ladles and all other
small articles, belonging to a first-class
creamery. All these articles in first-class

condition.

As I have given up business, will sell everything at half price or less. I will sell all or any part of it that is required or would sell the creamery intact.

Apply to JAMES IRELAND, - Ridgetown, Ont.

ADVERTISE in these popular of union, which other find so profitable costs you only 98 cents an inch.

WANTED-CREAM

WANTED—CREAM
Highest Toronto prices paid for Cream
delivered at any Express Office.

WATER TORONTO THE STATE OF THE STATE

THE TORONTO CREAMERY CO., Ltd., Terento

WANTED A GOOD STEADY
MAN TO AOT AS
FOREMAN in charge
of a large herd of milk cows. Must have
experience and be familiar with balanced

ELMHURST DAIRY, Montreal West

The "Perfect"

2 Churne (Box), driven from centre, and control of the control of



ing inch by inch, it is handy. Also it is so built that the last drop runs out; that is, it is an ideal drainer.

Write for our special catalogue of dairy

SPECIAL PRICE FOR CASH

Steel Trough & Machine Co., Ltd. TWEED, ONT.

DAIRY FARMERS. ATTENTION!

ATTENTION:

Start the season right by shipping your cream to the Wallerton Creamery. We are in a position to handle and unlimited quantity of Fresh Cream for Buttermaking purposes and beg to solicit your shipments. We pay by Express Money Order, Post Office Money Order or Bank Money Order, and payments are made every two weeks. Express charges paid on all shipments.

Every can of cream carefully weighed and tested upon arrival at Creamery. Write for cans and further particulars to the

Walkerton Egg & Dairy Co., Ltd. WALKERTON, ONT.



What a Boon If All Farmers Had Such An Outfit

Canadian cheese makers are past masters in the art of making good cheese-bes they get good milk. The milk is now the weakest point in the cheese indus-ced the past of the past point of the patrons to use such a cool-g drice as here illustrated the rest would soon have to get them. Making good sees would then be a citch. Here is a big field for enterprising cheese makers

sears in a class maker to make from overber tainted milk a good "average"
the finest quality of cheese. Be
te many days the weather will turn is
trained and at once some of the milk
the rope winds. A "dog" is attached
is arrive at the factory in an overbe or sour, perhaps tainted and
ye condition. This may easily be
saided if each patron will build a
sik of wood or cement in which the
lik cans may be placed and surbilt cans may be placed and surwill will be the parts
with of wood or cement in which the
lik cans may be placed and surwill will be the parts
will
Cream Separator Facts Worth Knowing

HERE are six important things a cream separator should do in order to be a paying investment. FIRST: It should get all the cream. SECOND: It should get the cream in

SECOND: It should get the perfect condition.
THED: It should save you money.
FOURTH: It should save you work.
FIFTH: It should be durable.
SIXTH: It should make money for you.

There are a host of machines that are claimed to do these six things. But Empire separators are the only separators actually doing the whole six.

That's certainly a bold the service of the service of

statement. It's the truth, nevertheless. FIRST: Empire Cream Separators skim to .02 per cent. and often less. That means the loss of only one pound of but-ter fat in every five

thousand pounds of milk, which is equal to the loss of one pound of butter fat in all the milk a cow gives in one year. The Frictionless Empire acts



Cream Separators

SECOND: The few smooth-skimming devices of Empire separators are as Successive and thoroughly washed as glass tumblers. This cannot truthfully be said of skimming devices or interest, so that and crevices that soon get clogged up and cannot be thoroughly classed. Cream is perfect condition—cream without a taint—can only be obtained from a separator that can be throughly cleamed.

THERD Empire separators get thirty per cent. more cream than old style methods. The more cream raws the more meany rawed. FOURTH: Empire separators do the skimming in a fraction of the time required with old style methods. They same makes house of work.

average cost per machine has been less than thirty cents a year for repairs during ten to fifteen years of service.

STATH: Empire Cream Separators get thirty per cent. The cream is not method: The Empire Discussion of the Cream is not method: The Empire Discussion is not m

These patented features are found only in the Friction(Sa Empire (cone method) and Empire Disc. Whichever you choose, you are bound to be satisfied. Every Empire Separator is sold under a binding guarantee—a guarantee at good at a gold bond.

Write for a copy of our latest catalog. It describes both machines completely and is handsomely illustrated.

The Empire Cream Separator Co. of Canada, Limited. Toronto, Winnipeg, Montreal, Sussex

AGENTS EVERYWHERE IN CANADA-LOOK FOR THE EMPIRE SIGN.