



99 Reasons Why YOU Should Use The "Simplex" Link Blade Cream Separator

- 1. EFFICIENCY**—The "Simplex" is the result of thirty years' experience with Cream Separators and ten years' experience in manufacturing "Simplex Link Blade Separators." The experience of these years is embodied in the new "Simplex" for you.
- 2. SIMPLICITY**—The "Simplex" is the simplest in construction of all separators. It has fewest parts of any make and can be operated by a child.
- 3. SMOOTH RUNNING**—The "Simplex" bowl will always run smooth and true even if out of mechanical balance.
- 4. NOT AFFECTED BY WEAR**—As the "Simplex" wears instead of becoming noisy and running harder, as in other makes, it will continue to run easily and smoothly.
- 5. LIVES LONGER**—The greatest wear and tear of Separators is caused by the uneven running of the bowl. The "Simplex" Self Balancing Bowl is never out of balance, consequently there is the minimum amount of wear and tear, and the life of the Separator is greatly increased.
- 6. A MONEY-SAVER**—The "Simplex" is so light running and turns so easily that it does the work in half the time required by other makes, and cuts the labor of skimming more than in two. This means a big saving in time and money.

The other ninety-three reasons you will soon find on your first trial of the "Simplex." Write us for literature on the "Simplex" and the testimony of satisfied users.

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Western Ontario Dairymen in Convention at St. Mary's.

Grading of Dairy Products and Payment by Quality Again to the Fore

THAT the dairy authorities of Canada should get together and agree on national standards for dairy products; that such standards should be made official and their adoption pressed upon all dairymen throughout the Dominion, was the consensus of opinion at the Western Ontario Dairymen's Convention at St. Mary's. Great emphasis was laid on the absurdity of the policy of paying for such variable products as those of the dairy industry at so much per pound or per hundred-weight, irrespective of quality. But payment on a strictly quality basis demanded recognized standards, and the expressed opinion of many of the leading dairymen present, as well as a resolution passed by the convention, favored the policy that these standards should be nation-wide in their application.

Geo. H. Barr, of the Dairy Division, Ottawa, prefaced his remarks on paying for milk at cheese factories by saying that personally he would sooner have discussed the grading of cream, as in his opinion this was the most important question before the dairymen of western Ontario at the time. He recalled that there were still in Canada a large number of factories that paid their patrons the same price for their milk, irrespective of quality. Investigations conducted from Ottawa showed that paying on the fat plus calculated casein basis (the Babcock test with a sum added as recommended by Prof. Van Slyke, a table of which is given in his book, "Practical Cheese Making") came nearest to giving the patron the actual value of his milk for cheese-making purposes. It would appear from their two years' work that there is not much to be gained from testing for fat and casein, which was, therefore, labor lost.

One of the most regrettable things in connection with the cheese industry was that so few makers were capable of making the necessary tests in order that their patrons be paid for their milk on a quality basis.

Three Good Methods of Payment

There were at least three methods of paying for milk which were better than the pooling method. What was most needed was a uniform system adopted all over Canada, one which makers and dealers everywhere would recognize, and in his opinion the time had arrived when competent dairy authorities from all over the Dominion should be brought together, that these should agree upon which system would be adopted, and that this system should be advocated all over Canada.

Geo. A. Putnam also gave it as his opinion that dairy authorities should get together and decide on a uniform method of paying for milk on a quality basis and then go out and advocate the universal adoption of that method. Ministers of Agriculture throughout the Dominion should instruct their dairy superintendents to get together and decide on the method to be adopted. It would then be time to decide on the outline of an educational campaign.

Prof. Dean on Casein Content
Prof. H. H. Dean, though he agreed that the pooling system was unfair, dissented from the view that any system could be satisfactory which neglected the casein content of the milk. The fat basis was decidedly unfair because by too much was paid for milk high in fat, and it had been shown to be unsatisfactory soon after the invention of the Babcock test.

J. C. Parsons, of Jarvis, speaking from the proprietor's standpoint,

stated that not much milk came in over 3.5, and the average less than this, and it would be well to neglect the higher percentages. The fat plus 2 basis he believed from experience was as fair a basis as was practicable in the average factory.

The question of a quality basis for paying for milk at factories was resumed by Prof. Dean on Thursday afternoon. The element of chance, he said, entered into all experiments, and this accounted for the difference of opinion on such subjects as paying for milk on a quality basis. The casein content was, according to tests, something over two per cent., but this excess was, approximately, represented by the fat and casein lost in the whey. Regarding the objection that had been raised to testing for the percentage of casein as well as of fat, the use of the Walker test, by which the fat and casein could both be determined by one test, overcame this.

Later Mr. Barr had an opportunity of taking up the question of cream grading, reiterating what he had said at the E. O. D. A. convention regarding the way the western producer has taken up the system and declaring that the time had now arrived for Ontario to do the same.

Grading Trial Suggested

Cream grading from a proprietor's standpoint was introduced by John H. Scott, of Exeter. He suggested that the Department take over a creamery in a cream-gathering district and work it to find whether or not the system was practicable. The trial was continued by Mack Robertson, of Belleville. He suggested that two grades only be adopted at the start. First grade should be such as would make first-class butter, and might be called up to the second. Second grade should be such as would not make first-class butter.

Discussing the running of hand separators, Prof. Dean stated that the speed at which the machine was run was the greatest factor in determining the percentage of fat in the cream. He claimed that it was impossible to control the speed at all closely by the handle, and no satisfactory device had yet been invented to control the speed of a separator. Increased speed gives an increase in the fat in cream, but the farmer may be reasonably sure that if he keeps the speed of the machine within six of normal, he will not lose an excess of fat in the skim milk.

Increase the Rennet Supply

Prof. Dean again came out strongly in favor of some systematic way to collect the calves' stomachs throughout the Dominion and manufacturing from these as much of our rennet supply as possible. If some such action were not taken, our cheese industry might be jeopardized by the failure of the rennet supply from foreign sources.

C. F. Whitley, Ottawa, gave a paper on dairy herd records. The gist of this appeared in last week's Farm and Dairy. Prof. S. Harcourt and Lund, of the O. A. C., contributed papers on Lime Requirements of the Soil and The Care of the Milking Machine, respectively. These will be published in subsequent issues of Farm and Dairy. Harvey Mitchell, supervisor of cow testing for the Maritime provinces, told some of the things that were being accomplished down by the way. Minister Roadhouse announced that the Department had in mind for the coming season an extensive campaign, having for its object the extension of the practice of grading cream.

(Continued on page 7.)