

IDEAL GREEN FEED SILOS

Your dairy equipment is not complete without one

If you haven't a Silo a little investigation will surely convince you that you ought to erect one before another winter. Most likely you have already come to that conclusion.

If you have then you certainly want the Silo that will give you the best service and keep your Silage in the best condition, and that is the Ideal Green Feed Silo.

Ideal Green Feed Silos are made from the very best material, and everyone contemplating the erection of a Silo this year will find it to his advantage to get our specifications and prices before contracting for the erection of a Silo. Look into this now while you have the time.

Silo Catalogue sent upon request.

DeLaval Dairy Supply Co. Ltd.
173 William St. Montreal 128 James St. Winnipeg.



Progressive Jones Says:

"Get More Barrels And More Baskets"

I tell you, friend, that you can make your trees yield you more barrels and baskets of luscious fruit by enriching the soil with the profit-making

Harab Fertilizers

I know fruit growers who are many dollars richer from using Harab Fertilizers last year. I know of some who won prizes for their fruit—one being a prize winner at International Apple Growers' Association at Chicago. These prize winners attribute their success to Harab Fertilizers.

Now, friend, if Harab Fertilizers have done so well for other fruit growers, vegetable growers and farmers, isn't it reasonable to expect they will do as well for you? Isn't it worth while trying them for at least half your orchard? They make a careful count and see how many more barrels and baskets of big, sound fruit you get from the fertilized trees than you do from the unfertilized. If the results don't warrant you using Harab Fertilizers on your whole orchard next year, well, I'll be surprised, very surprised. But I'll bet the surprise will be on the other foot, when you see how many more dollars a small investment in Harab Fertilizers will bring you.

There's an interesting booklet, describing the 14 different Harab Fertilizers—each for a particular purpose. The Harris Abbatior Co. promise me they will send my friends copies without charge. Just write them for a copy to-day.

Seeds for more fruit profits
Progressive Jones

The Harris Abbatior Co., Ltd., Toronto

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Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discussion. Address letters to The Cheese Maker's Department.

Cheese Situation in Eastern Ontario

By G. G. Publow, Chief Dairy Instr., Kingston, Ont.

The work of instruction in 1912 was conducted along similar lines to that of last season, and the same number of instructors were engaged in the work, viz., 24.

Eight hundred and ninety-five cheese factories were in operation (which is 18 less than last season). This reduction is due to the fact that six factories were burned and 18 closed. Four of the factories burned down were re-built. Two were operated as creameries and two were purchased by the Dominion Government and a model combined cheese factory and creamery built in their place; for which the government is to be commended. These 895 factories received from the regular instructors 1,404 full day visits and 4,938 call visits. In addition, they received 510 visits from Mr. Singleton and myself. Sixty-two factories made improvements in buildings or plant, the estimated expenditure, including new buildings, being \$95,044. A pleasing feature of this expenditure was the equipping of 10 factories with cool-curing rooms.

Eighty factories pay for milk according to quality; 52 pay by straight fat, and 28 add two to the reading. One hundred and six factories pasteurized the whey, the average acidity of the pasteurized whey being .36 as compared with 1.04 in the unpasteurized. The number of factories shipping cream to the United States was 22 as compared with 14 last season. One hundred and twenty-one factories manufactured whey butter, and the total pounds of whey butter made from May 1st to Nov. 1st was 385,854 lbs., which is 26,999 lbs. more than for the same period last season.

PATRONS

The number of patrons delivering milk to the cheese factories was 32,425, which is 688 less than last season. Of these 2,695 were personally visited by the instructors and in nearly every case they showed a willingness to follow suggestions offered as to the proper care of milk on the farms, and the general report is that the milk was delivered to the cheese-factories in better condition than in any previous year.

Samples of milk to the number of 39,495 were tested for adulteration. Of this number 78 were found to be deteriorated. After an investigation had been made, 60 cases were handed over to the Official Prosecutor, to be dealt with. Fifty-seven of these were convicted, and fines ranging from \$5 to \$50 were imposed, amounting in all to \$1,333.

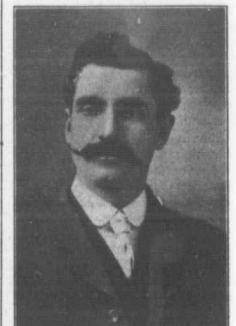
The amount of milk delivered to the cheese factories, from May 1st to Nov. 1st, was 1,017,725 lbs., and the amount of cheese manufactured was 94,606,819 lbs., which is 1,062,251 lbs. more than for the same period last year, or, allowing 85 lbs. as the average weight of a cheese, this would show an increase of 12,497 cheese.

The average lbs. of milk required to make a lb. of cheese, was 10.68 as compared with 10.74 last season. At first sight this does not seem to be very much of a difference, but when figured out from the 94,606,819 lbs. of cheese manufactured, it amounts to 495,171 lbs. At 12 cts. a lb. (which was the average selling price of the cheese for the six months) this would

mean a gain to the producers of \$64,372.23.

As a result of the knowledge gained by my trip to Europe last season, and after discussing matters with the instructors, it was decided that a special effort be made, to improve the texture of the cheese, also to reduce the lbs. of milk required to make a lb. of cheese, keeping in mind that quality should be the first consideration. To do this, instructions were given to set the milk in a sweeter condition, and to salt the curds lighter than had been the general practice, and the results have been very gratifying, as the average is lower this year than for several years.

QUALITY OF THE CHEESE
The quality of the May and June cheese was exceptionally fine. Very few complaints were made regarding acid or off flavored cheese, but as soon as the weather became warm, came the old story of over-ripe and gassy milk, and before the makers realized what they were up against, a



The New President of the E.O.D.A.

Mr. G. A. Gillespie, Peterboro, Ont., President of the Eastern Ontario Dairyman's Association, has had wide experience as a cheese maker, cheese buyer and business man. His experience will fit him for the important position he now occupies.

considerable quantity of more or less open cheese had been placed on the market. Notwithstanding this, I consider that taken on the whole, the quality was superior to that of former years, although there is still much room for improvement.

A Model Meeting

Business, education and entertainment all had their place in the annual meeting of the Central Smith cheese factory in Peterboro Co., Ont. Among the educational addresses was a talk on Cow Testing by Mr. A. Andrews, the Dairy Record Centre man located at Peterboro. Mr. H. B. Cowan, Editor in Chief of Farm and Dairy, spoke on the knotty problem of rural depopulation, tracing the causes back behind the superficial things to the fundamental changes that must be made in our economic system before farming will be placed on a basis where the financial returns will be inviting to our young men. Quartettes, solos, recitations, and instrumental music furnished the entertainment.

A report of the season's operations showed that from May 1st to November 1st, 123,426 lbs. of cheese were manufactured and sold at an average price of 13.65 cts. From May 1st to October 31st, 1,759 lbs. of creamery butter and 564.3 lbs. of whey butter were manufactured, bringing the total receipts for the season up to \$22,188.08, with a gross return to the patrons of \$19,600.48.

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On Feb. 1, 2 miles Stable, Tor ment for altogether Wm. PU Wm. Mc

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Price, only lifetime.

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Catalogue of Pneumatic Water request.

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