

tario Government has granted the application of the company for an increase in its capital stock from \$10,000 to \$250,000. Mr. J. J. Morrison and the acting managers were appointed to make arrangements for the sale of the new stock.

The directors present were: President, R. C. Tucker, Harold; vice-president, Elmer Lick, Oshawa; secretary, treasurer, J. J. Morrison; and manager, E. C. Gurney, Toronto; W. C. Good, Paris; R. C. Drury, Barrie; R. H. Halbert, Melancton; A. A. Powers, Orono; W. McEae, Guelph; L. Schuur, Shallow Lake.

Farmers Interests in Danger

LEADERS in the farmers' movement in Ontario are seriously of the opinion that the welfare of farmers is seriously endangered by the increasing demand of city consumers, backed by the powerful daily press, for the placing by the government of maximum prices upon food products grown by farmers without any restriction being placed at the same time on the prices of the articles farmers buy. The result of such a policy would be to squeeze farmers between the fixed prices on their products and the increased prices they would have to pay for their necessities.

The matter was discussed at a meeting last week of the directors of the United Farmers' Cooperative Co., Ltd., held in the office of the company in Toronto. In this connection a letter was read from Mr. John Bowers, Secretary of the Central Brant Farmers' Club, enclosing the following resolution that had been passed by the club:

"Whereas we believe that the fixing of maximum prices on farm products without the fixing of maximum prices on what the farmers have to buy is calculated to result in still further curtailment in farm production, and whereas we believe such a result would be a national disaster,

"Therefore, be it resolved that we ask the officers of the United Farmers of Ontario to arrange for an interview with Hon. W. J. Hanna at the earliest opportunity so that the farmer's side of the case may be presented to him."

Resolution Endorsed.

The foregoing resolution was discussed and it was decided unanimously to endorse it and to urge the officers of the United Farmers of Ontario to arrange for the desired interview. Mr. E. C. Drury, of Barrie, said that the same crowd that is shouting for the setting of certain maximum prices on farm products now are likely, if successful, in securing what they want, to demand still lower prices a little later, especially if hard times occur after the war.

Conference With Editors.

Feeling that the situation is serious and that the farmers' side of the case is not being given due publicity a meeting of the executive committee of the U. F. O. was held recently, at which it was decided to invite the publisher or business manager and the managing editor of each of the five daily papers in Toronto and Hon. W. J. Hanna to attend an informal luncheon at which two or three speakers on behalf of the farmers would lay the situation before them as strongly and thoroughly as possible from the farmers' standpoint. It was further decided to invite the editors of the farm papers to attend the luncheon.

The higher the price of feed and labor, the higher the price the dairyman can afford to pay for a pure bred sire. The better bred the herd, the greater are the chances for returning a profit.

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Under instructions from the Minister of Agriculture, there will be held at the

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a Public Sale of surplus Pure-bred Stock belonging to the Ontario Government, and comprising Shorthorn (beef and dairy), Holstein, Jersey and Ayrshire cattle; Yorkshire and Berkshire swine.

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The Babcock Test measures accurately the percentage of butter-fat still remaining in the milk after it passes through a cream separator. In the picture we show two Babcock results as indicated by the measurement of the Babcock Testing bottle. The long black column on the first tube in the circle shows the result obtained by testing the milk skimmed by ordinary separators; it shows a loss of 1 per cent. butter-fat. The small black mark on the other tube shown represents the extra small loss obtained by the Standard's close skimming, which gets all but .01 per cent. of the butter-fat. The comparison indicates a clear gain of 9.10 of a pound of butter-fat on every 1,000 pounds of milk you skim—if you use the

Standard

This saving of cream by the Standard is well worth while, for it means an extra profit of about half a pound of butter-fat per cow per week. Multiply this $\frac{1}{2}$ pound saved by the number of cows in your herd, and ask yourself, "Can I afford to lose this extra profit? Will it not pay me to own a Standard?"

Before the Standard goes to you, it must prove its close skimming by meeting the Babcock Tests made by our experts in our own factory. These tests have been confirmed by independent Babcock tests made at the Government Dairy Schools, Ottawa. They all prove that the Standard out-skims other machines.

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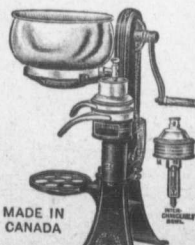


Explanation—In the circle above we show two angled sections of the graduated tubes on the Babcock testing bottles. The black marks show the amount of butter-fat left in the milk after skimming. To find the percentage of butter-fat remaining in every hundred parts of milk tested, the butter-fat must be separated from the milk, and measured. That is what the Babcock Test does. The experimenter wants to get the butter-fat separated and measured. He pushes up into the neck, where its measurement can be seen. By a simple process he does this, and he then knows exactly how well the skimming has been done in the separator.

The Standard's exclusive curved wing center piece eliminates whipping in the distribution of the whole milk to discs. This means firm butter. The Standard not only saves cream, but it gives better quality results. If you want sweet, firm, high-grade butter, you can have it by using a Standard.

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Send for interesting literature describing the Standard's low supply can, interchangeable capacity feature, self-oiling system, etc. Tear out and mail this coupon to day.



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WANTED—Cheese-maker for the Donaghy Cheese and Butter Company, Limited, for season of 1918. Duties to commence about April 1st, 1918. Single man preferred. Tenders will be opened October 12. Apply to Emerson Vipond, Secretary, R. H. No. 2, Alwood, Ont.

Cheese Factory fully equipped, never failing stream, cheapest spring water through factory; basement curing room, ideal drainage, good house in connection, hot and cold water; make of cheese in year over one hundred tons. Box 60, Farm and Dairy, Peterboro.

FOR SALE—One large boiler, 50 H.P., and 25 H.P. engine; one grain grinder and roller in good condition. Apply Sheddin Cheese and Butter Factory, Sheddin, Ont.

The East Zorra and Blandford Cheese and Butter Manufacturing Company will receive tenders until November 1st for the position of working manager of their cheese and butter factory. Manager to furnish all supplies, which must be first-class. 1918 make—Cheese 150 tons, Butter 50 tons. Duties to commence on or about February 1st. Any required information furnished. James Laird, Secretary, Inverkip, Ont.