

MERTON LODGE STOCK FARM

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**Will Sell By Public Auction March 5,
1918, at 1-30 p.m.**

Entire Herd of Registered Holstein-Friesian Cattle

Our herd is headed by Butter Baron Sir Kornlyde (29445), whose dam has an A.R.O. record of 103 lbs. milk in 1 day and 36.93 lbs. butter in 7 days, and is now on test again. Her dam has given 100 lbs. milk in 1 day, record when made. Queen Butter Baroness, with 23.17 lbs. butter, Canadian Prince, Brook Bank Butter Baron, King Siegf Akarira Calamity, also daughters and grand-daughters of Pontiac Hermes. 19 of our herd are officially tested or by tested dams.

Also all farm stock and implements. As I have sold my farm everything will be sold without reserve.

Putnam Station, Co. P. R. 1; Farm 7 miles from Ingersoll.

Write for Catalogue.

W. W. GEORGE, R.R. No. 2, MOSSLEY, ONT.

THE FIRST ANNUAL CONSIGNMENT SALE
of the

LONDON DISTRICT HOLSTEIN BREEDERS CLUB

will be held in the city of London, at the Brunswick Hotel Stables, corner of York and Tabot Streets, on

45 Head -- Thursday, March 14, 1918 -- 4-5 Head

When some of the choicest animals of the Black and White breed will be offered, consisting of daughters and sons of Pinders King Max Fawn, the 24-lb bull, owned by Lipitt, Laidlaw & Hoiby; a son of a 31 lb. bull; grand daughters of the great King Siegf; daughters of Judge Hingsvevold DuKoi 8th, whose dam at 5 years old made 32.92; also near descendants of the \$50,000 bull, King Siegf Pontiac Akarira.

These will all be young cows and heifers, the majority of them milking or due to freshen soon. No three teaters or slack quarters—right in every way. If you want something choice in Holsteins, do not fail to be on hand, March 14.

Catalogues will be ready by the 1st of March, 1918. Write the Secretary for one.

Fred Bodkin, R. R. No. 2, Wilton Grove, Ont.

Dispersion Credit Sale

-- 57 HEAD --

**Registered Holsteins
and Holstein Grades**

On Tuesday, Feb. 26, at 10 a.m. sharp

3½ miles from MADOC, Lot 16 and 17, Con.
7, Township of Madoc, Hastings County.

The herd is headed by a son of VICTORIA BURKE, who has a butter record of 31.30 lbs. in 7 days, and 686.64 lbs. milk, in the same period. Her best day's record was 106 lbs. of milk, and FRANCY 3rd's ADMIRAL ORMSBY, whose dam, FRANCY 3rd, produced 29.16 lbs. of butter and 559 lbs. milk in 7 days.

I also offer for sale ADMIRAL BURKE, my herd bull, son of VICTORIA BURKE, rising 4-year-old.

ALSO INCLUDED are implements, horses, swine, dairy utensils and a quantity of household effects, etc.

TERMS OF SALE: \$10.00 and under, cash—over that amount 10 months credit at 7% per annum on approved joint notes.

Norman Montgomery,
Auctioneer.

**CHARLES BACON,
R.R. No. 3, Madoc, Ont.**

be surprised at all. It, therefore, devolves upon the cheesemaker to amend his ways, and get every ounce of energy out of the whey. The whey separator is a partial solution, and has prolonged the existence of a great many cheese factories that otherwise would have found their graves. The skimmed whey remains, however, with only the fat extracted from it, and there is still a considerable amount of digestible matter in it that should be recovered for human food. Much of this skimmed whey is considered worthless and is not even returned to the farm for feed to animals.

There is a splendid opportunity for some cheese factory operator who has competed with a condenser with any marked degree of success to help his fellow cheesemakers solve this vital problem in their own communities by relating to the trade his experiences. —Butter, Cheese and Egg Journal.

A Talk on Pasteurization

By M. P. A. Sondergaard, Before the Minnesota Dairyman's Convention.

LAST year I was given the opportunity to conduct in a number of creameries in this State, a series of experiments bearing on pasteurization. This investigational work was of a practical character and was carried on in co-operation with the State Dairy and Food Department. The object in view was to obtain data on the effect of pasteurization of various grades of cream produced in different localities.

My observation in connection with this work leads me to believe that the major failures in pasteurization, and the consequent slow progress made by the local creameries in adopting the method is due mainly to inefficient equipment, and to carelessness on the part of operators, many of whom do not appreciate the fact that different grades of cream require different methods.

The old style cream ripeners, still found in many plants, should never be used for pasteurizing purposes. They are not only very uneconomical to operate, owing to their limited heating and cooling capacity, but they will invariably cause an oily or rancid flavor to develop in the butter, and their use often results in great losses in the buttermilk.

The quality and especially the fat content of the cream are the two factors to be considered in obtaining the desired result from pasteurization.

From every point of view this cream is always objectionable, but this cream plus great variation in acidity is a calamity and should be constantly guarded against. Cream of this kind should be graded and handled separately. If this is not practicable, care should be taken in equalizing the acidity by holding the cream at about 115 degrees F. for 30 minutes before heating it to pasteurizing temperatures. This precaution will to a great extent prevent curdling of the cream, thus minimizing losses of fat in the buttermilk.

Creameries contemplating pasteurizing should first satisfy themselves that they have efficient apparatus and other facilities which will enable them to carry on the method both in an economical and proper manner. The boiler should have a capacity sufficient to furnish the necessary steam at all times during the entire process without deluging the work. There should be an ample supply of cold water with direct connection from well to cooler. Exhaust steam should be utilized in heating the cream because it saves fuel and has proven to be fully as satisfactory as live steam. Proper ventilation should be provided in order to protect the health of the employees, as well as keeping the creamery in sanitary condition. A supply of milk for starters should be arranged for.

The word "pasteurized" on the butter tub or package of butter should be a uniform guarantee to the pur-

chaser that the product has been heated and held at a temperature long enough to destroy all disease bacteria, and that the case origin of the cream of the body has not been changed, nor has the flavor been injured so as to affect the taste, and that the handling and packing has been done in a manner so as to avoid recontamination of the product from the time the cream is in the vat till the butter reaches the consumer.

Field Notes

By "Mac."

WHEN going through that semi-desert district which covers part of the distance between Peterboro and Toronto, I had the pleasure of calling upon Lewis Rogers, of Manvers. Mr. Rogers has been in that district about three years ago, and much to the surprise of his neighbors is "making good." One of the reasons for his success is the fact that he has made a study of the soil and general conditions and has carried on his operations to suit those conditions. Previous to his entry into the neighborhood, it was considered impossible to grow clover in that district, but by working his farm in proper rotation, manuring for corn and then following with oats seeded to clover, he has been able to grow clover to the king's taste.

Mr. Rogers is a modest man, and my impressions formed by a visit to his farm are based on what I saw rather than what he heard. As we drove out from the station we met a man, who evidently was not a farmer, and regarding whom my host volunteered the following information: "That man's a real estate agent." He sells these run-down farms to the poor deluded "back to the land" chaps from the cities. He puts an ad. in the city press setting forth the beauties of the district, the health of the climate, and all the other advantages, real and imaginary, accruing from a life next the soil, and then sticks a price that would almost buy good land. Of course, the poor buyers bite. After they have made a few payments and find that they cannot possibly make the thing go, he takes the farm of their hands. They return to town sadder and wiser men, richer in experience but poorer in pocket, while he gets busy in preparation for the next poor sucker. Some farms in the neighborhood he has turned over two or three times in this way in a year."

Mr. Rogers, also remarked: "When I bought mine, I only paid — an acre." (I won't mention the price as it would only make our farmers on high priced land jealous) "and even then I had a pretty hard time of it the first year."

Talking About Open Front Hen Houses.

When Mr. Rogers bought Sunnybrae Farm there was no hen house, but there was an open front shed, about ten feet by twenty-four. To tide things over till something better could be built, Mr. Rogers had a curtain of bran bags, which he hung across half the front, having the other half open. That arrangement is still in use.

Nothing a fine flock of Barred Rocks among themselves in the yard, as I called: "Do they lay in this house during the winter?" and while Mr. Rogers did not consider the building a model by any means he stated that his hens laid every month last winter.

A Good Wind-break.

While in this district I saw a splendid illustration of the value of timber belts. Mr. Rogers farm is surrounded on three sides by a belt of pine, possibly 100 feet wide. This supplies him with fuel and at the same time provides a wind-break. It is possible that the aforementioned success in the growing of clover may be due partially to the effect of this belt holding the snow on the fields.

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