

"ONE FOR ALL, NO. 1"

Wool Grease, Arsenate of Lead, Lime and Sulphur. Both a Contact and Poison Spraying Compound.

Wool Grease is harmless, but it keeps all together and sticks through rain or shine. Will kill chewing, sucking insects and prevent rot, scab, etc. Nothing to add but water; easy to mix; pleasant to apply; will not harm flesh. When you spray for chewing insects you also kill scab present. Ending insects you should scale to be exterminated. Only one remedy used against pests upon any vegetation. This year's reports verify our claims.

"ONE FOR ALL, NO. 2"

A Contact Spray Only. Wool Grease, Lime and Sulphur. For scale and other sucking insects, also to spray animals against pests and for dip to kill parasites and cure scab.

Prices, F. O. B., New York:
One for All, One for All, No. 1, No. 2
Barrel, 455 lbs. \$5.00 a b.
50 lbs.05 "
100 lbs.05 "
50 lbs.05 "
25 lbs.05 "

Order Early—Use Any Time
MANHATTAN OIL COMPANY
Established 1852
58 FRONT STREET — NEW YORK

FOR SALE

300 second-hand Sgallion Railroad Milk Cans—in use at present time. Outside tin considerably worn, inside fairly good. Don't care to sell for use inside of 50 miles of Toronto.
Price—\$1.80 each, F.O.B. Toronto.
CITY DAIRY CO., Limited, TORONTO

WINDMILLS

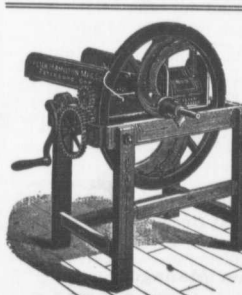


Towers Girted
every five feet
apart and
double braced

Grain Grinders
Pumps
Tanks
Gas and Gasoline
Engines
Concrete Mixers
Write for Catalogues

GOOLD, SHAPLEY &
MUIR CO., LIMITED
BRANTFORD, CANADA
BRANCH OFFICE
WINNIPEG, MAN.

The Celebrated Hamilton Line of Feed and Ensilage Cutters



Do not buy a Straw and Corn Cutter or Root Pulper until you have seen what we can offer. Our Machines work easy and cut clean.

See our Agent or Write To-day

The Peter Hamilton Company, Limited
PETERBOROUGH, ONT.

Creamery Department

Butter makers are invited to send contributions to this department to ask questions on matters relating to butter making, and to suggest subjects for discussion. Address letters to Creamery Department.

Some Phases of Creamery Work

Mack Robertson, Dairy Instructor, Perth Co., Ont.

The creamery industry is one of growing importance in Western Ontario. A time was when creameries only existed in

the root of the day localities. To-day creameries are located in many of our best dairy sections. The high price received for creamery butter, together with the value of the skim milk for feeding stock, is making many dairy farmers "sit up and take notice". The result is that we have creameries

now where they have never dreamt of a few years ago.

We not only have more creameries but better ones. Many poor mismanaged creameries have been closed. They have been shaken from their foundations by good, well-managed creameries growing up in competition with them. It naturally follows, that if we have better managed creameries, we have better creamery managers. This is true. One by one we see the poor creamerymen being gradually crowded out and better men taking their places. Better creameries and better managers means that the patrons get better service. The better managers apply better business methods. They keep their weather eye on the best markets, on the most economical method of manufacture, on the leaks and losses. They do their utmost to prevent these. In short there is a great improvement in the business methods and sanitary conditions of our creameries.

NOT ENOUGH CREAM PRODUCED While we have advanced in methods and conditions, we still have some difficulties. Much as we have gained, much more is to be desired. One regrettable fact is that the individual farmer does not produce nearly as much cream as it might.

The explanation of this is the much discussed labor problem. Without sufficient and efficient help, dairying cannot be carried on successfully. Many farmers have ceased dairying, others have reduced their herds because of the labor problem. The great Canadian West has sucked the very vitality out of many of our rural sections by its continual drain on the younger population. Truly, the West has been both a curse and a blessing. A curse because of its stealing our best blood. A blessing because of the big and evergrowing market it has made for our dairy products.

CREAM HAULING COURTESY

This curtailing of production on individual farms affects the industry in another manner. Namely in the cream hauling. When production is curtailed it means that the hauler has to go that much further for his cream. When a farmer, through lack of help, ceases to be a producer of cream, it simply means that the cream hauler must go so much further to make up for the loss. This has happened so often in the West, that in Ontario cream hauling has become a big problem.

It is a fair estimate to say that on the average a cream driver in North Western Ontario drives one mile for every patron he receives cream from. For example, where a cream hauler collects cream from 30 patrons he is over-stated in the least and demonstrates the difficulties which creamerymen have to cope with in getting their cream hauled.

A SMALL MARGIN OF PROFIT

It costs considerable in these times of high wages to hire a man. It costs more to hire a man and team to drive 30 miles every day, rain or shine. It costs a tremendous loss in Mr. Creameryman's pocket. Patrons do not realize the expense entailed in hauling the cream. To get good, honest cream haulers, at a rate that will leave any margin of profit is a problem that is changing the color of many a creameryman's hair, and that without the use of Alderney Butter Color.

However, without trouble we would be without that which struts us up to do our best. Our creameries are advancing, patrons are giving their part of the work more intelligent thought and the season of 1910 will go down in history as one of the best for many a year.

Cause of Long Churning

We are churning cream from 13 cows. It sometimes takes an hour and a half to bring butter and then it usually comes soft. Our cows are good dairy feed, and are on rape 30 minutes before we milk. They have good spring water, and salt regularly. We make about 50 lbs. of butter out of 15 lbs. of cream. Why does it take so long to churn? B. W. M., Peterboro Co., Ont.

The cause of the long churning of the cream in this case may be due to several things. Usually, it is that the cream is too low in temperature. If the cream be warmed to 74 degrees it will usually come without any difficulty. Sometimes the cream is too thin. If B. W. M. is using a cream separator he should turn the cream screw so as to have richer cream or cream having a higher percentage of fat in it. If setting in pans or cans, the cream should be removed very carefully at the end of 24 or 36 hours taking as little skim milk as possible. If these changes do not overcome the difficulty then I should advise pasteurization; that is, heat the cream to a temperature of 160 degrees for 10 or 15 minutes, then cool to 65 degrees or 70 degrees and add a pint of good flavored sour skim milk or buttermilk for each gallon of cream, stir well, and keep moderately warm until ready to churn and then churn at about 68 or 70 degrees I think he

will find the butter coming alright.—Prof. H. H. Dean, Ontario Agricultural College, Guelph.

Dairy Notes

The Local Refrigerator Car Service for the carriage of butter to Toronto and Montreal over the C.P.R., will be discontinued for this season on week ending October 15th.

The schedule of the dairy courses at the Ontario Agricultural College has been announced. The Short Course in dairying for factory cheese and butter makers and for men and women on the farm commences January 4th, 1911 and continues 12 weeks. The Course for Dairy Instructors commences on April 1st; for Milk Inspectors, dealers and producers, April 17th, and the summer course for cheese and butter makers on May 1st. For further particulars write to the Dairy School, Agricultural College, Guelph, Ont.

The best information obtainable points decidedly to the fact that shipments of Canadian butter are all that can be desired, and the regret is that more of it does not reach this district, says P. B. McManus, Canadian Trade Commissioner, in Manchester. The taste of the English consumer is quite adverse to a salty butter, and it is stated that three per cent. of salt for the north of England, and two per cent. for the south is the quality that best suits the public taste. It is established by regulation that moisture content shall not exceed 16 per cent.

Find enclosed, \$1 for my renewal subscription to Farm and Dairy for another year. I am well pleased with Farm and Dairy and find it one of the best papers possible to get information from. It has much ready information of business value. I am in Canada should read—Jas. P. McIntosh, Dundas Co., Ont.

LAND PLASTER

Car Lots or Any Quantity.

WRITE FOR PRICES

TORONTO SALT WORKS

Wate and Metal Co., Queen Street.

G. J. CLIFF, Manager.

FOR SALE AND WANT ADVERTISING

TWO CENTS A WORD, CASH WITH ORDER

FOR SALE—Cheese factory, make over 50 tons; exceptionally well located. Everything in first class condition, including heavy butter plant. This is a rare chance to secure an exceptionally good paying factory, cheap. Owner has other business to attend to Address Box C, Farm and Dairy, Peterboro.

WANTED—Situation by year on Dairy farm by married man. State wages, with board and abundance of good water. Apply B. H., Farm and Dairy, Peterboro.

FOR SALE—Two cheese factories; Peterboro locality—Apply Box M, Farm and Dairy, Peterboro.

FOR SALE—Iron Pipe, Pallets, Belting, Wire, Chain, Wire Fencing, Iron Post, etc., all sizes, very cheap. Send for list, stating what you want. The Imperial Wire and Metal Co., Queen Street, Montreal.

FOR SALE—Cheese factory in Western Ontario in fair state of repair. Good location and abundance of good water. Good drainage. 50 tons. Good reasons for selling. Address Box D, Farm and Dairy, Peterboro.

WANTED—Capable man to learn real estate, advertising and insurance business in home locality, and represent us; no canvassing; good prospects for good men; all kinds of cheery letters from friends.—Mutual Realty Co., 400, 150 Nassau St., New York

CHEESEMAKERS can find good remunerative work, during fall and winter months. Write to Circulation Manager, Farm and Dairy, Peterboro, Ont.

FOR SALE—Creamery in Ontario; up-to-date plant; output, 160,000 pounds butter. Run year round. Address Box L, Farm and Dairy.

CI
Ma
to th
mages
letter

Comp

lantry

Oct. 6

New

cheese

lished

Zealand

that

about 1

ly that

number

ported,

each ca

For

30th, 10

into Gro

was 22,

basis, 1

crease o

as comp

of Cana

months

or 500,

the corr

Thus the

exports

decrease

the same

There

Zealand

important

fore the

would no

Zealand

cheese. I

made, an

that Can

of becom

have incr

New Zeal

ed becau

decreased

hindered

cheese c

shipments

tion. The

which are

and the s

are in ful

porance

the quant

impressio

the price

have been

crossed sh

for the de

New Zeal

however, t

go out thi

driven off

tion from

decrease i

suit of thi

a correct

putting th

J. A. Rud

ago Comm

A Ch

Out of t

ories that

of Dundas,

by Innis &

or six mil

its test—i

managed b

who has b

years. He

the facto

At the pr

factory rec

of milk dai

12 cheese

height of

ceived dai

ponds.

The villag

in a specia