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FOR SALE—Creamery, Building and Machinery, nearly new. Good locality. Apply Box 63, Farm and Dairy, Peterboro, Ont.

FOR SALE—Part interest in special and most profitable dairy business in Ontario. Small amount money. City. Apply Box 62, Farm and Dairy, Peterboro, Ont.

FOR SALE—Cheese Factory in good repair in Western Ontario. Patrons deliver milk. Make 75 tons. Apply Box 168, Farm and Dairy, Peterboro Ont.

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A CHOICE LOT of Silver-laced Wyandottes, Hens and Cockerels, at a bargain—Frank M. Dermott, Tavistock, Ont.

WANTED—Position as Buttermaker by competent, steady man. Apply Box 79, Farm and Dairy, Peterboro, Ont.

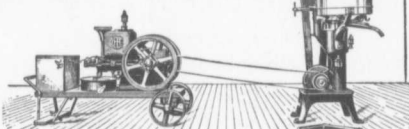
FOR SALE—Iron Pipe, Pulpers, Belting, Sails, Chains, Wire Fencing, Iron Posts, etc., all sizes, very cheap. Send for list, enclosing your want. The Imperial Waste and Metal Co., Dept. F. D., Queen Street, Montreal.

FOR SALE

A First-Class Creamery Business in Western Ontario. Modern equipment. Splendid territory. Conveniently situated. Price reasonable. Apply BOX 493 FARM AND DAIRY.

BOOKS Now that the long evenings are here plan to improve your time by reading. Get a Book Catalogue Free from **FARM AND DAIRY**. All Books At Lowest Prices

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that does
make good
butter --
Winsor
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LET a man ask you six months after you buy an IHC outfit, "Why are you using a cream separator? Is it making money for you?" and the question will sound as sensible to you as though he had asked why you used a binder.

The outfit pictured above will give you more cream from your milk, saving from \$5 to \$15 per year for each cow you milk; separate skims, milk, sweet, warm, and wholesome, will give you healthier, fatter pigs and calves, and this again means more milk and increased soil fertility. Many more things are

IHC Cream Separator Dairymaid, Bluebell or Lily

will do for you. Then the one-horse power back-gear IHC engine will be your most efficient helper. It is mounted on a portable truck, is economical, steady and reliable. It will pump water, run a washing machine, churn, sausage grinder, grinders, and do any other farm work to which its power can be applied. Each style has four sizes.

See the local agents who handle these machines, and have them demonstrate the working to you, show you the close skimming qualities, and efficiency, and go over the mechanical features with you. They will give you catalogues and full information.

International Harvester Company of Canada, Ltd

EASTERN BRANCH HOUSES
At Hamilton, Ont.; London, Ont.; Montreal, P. Q.;
Ottawa, Ont.; St. John, N. B.; Quebec, P. Q.



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 Makers' Department.

The Royal Commission's Report

Dairy farmers of Eastern Ontario have been kept well in touch with the work of the Royal Commission appointed to investigate complaints relating to the weighing of butter and cheese in Montreal. Their report just to hand, therefore, contains little that is not already known, but as the conditions with which the report deals are still prevalent, a summary of the deductions of the Commission is still timely.

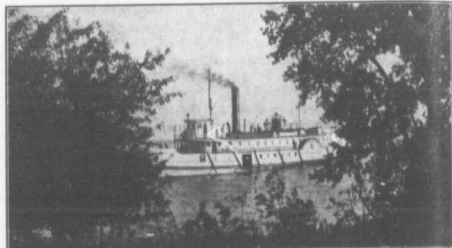
The Commission report that where short weights occur that they are attributed to one of four causes: Poorly balanced, old, rusty, and out-of-order scales; carelessness in weighing; dishonest weighing; weighing the cheese too green. Mr. Lemieux, who investigated scales for the

ture, call attention to the source of faulty cheese. The Commission also recommends that the Weights and Measures Act be amended so that all scales at cheese factories will be inspected at least once a year. They further recommend that in the interests of the cheese industry of Canada legislation should be passed to prevent the shipping of cheese from place of production under 10 days old.

The question of bonding cheese dealers as the grain dealers of Western Canada are bonded was also investigated by the Commission, but the proposal did not meet with their approval.

Starter in the Creamery

In a creamery or a large dairy it is necessary to carry more than a pint or a quart of starter. Along with the mother starter a second starter of 10 to 20 pounds may be carried. After the mother starter in the glass container is inoculated, the remainder of the previous day's mother starter is poured into the second starter, and the cream is inoculated from the second starter. In large



Cheap Transportation for Farm and Factory Produce

A number of cheese factories along the lake fronts in Ontario have been shipping their cheese by water which is cheaper than railway transportation. The steam ship here illustrated is the Alexandria, of the Ontario and Quebec Navigation Co., that collects cheese, butter and other farm produce in the Bay of Quinte district and elsewhere.

—Photo courtesy W. T. Hollis

Commission, found that in 90 per cent. of the factories where scales were personally examined, they were out of order. In some of the factories where the scales were tested they were found to be absolutely unreliable. Green cheese, too, was largely accountable for short weights. In one factory visited by Mr. Lemieux where heavy shortages had been noticed, no cheese whatever were found, the cheese maker stating that he was just as well pleased to have heavy shortages and ship cheese green as to have O.K. weights and ship the cheese well cured. In a few cases shortages in weights could be only attributed to dishonesty. Several lots of cheese were three, five, and even 10 lbs. less than the weights marked on the boxes.

SHRINKAGE OF GREEN CHEESE

To illustrate the error in weighing that may occur where green cheese is shipped, the Commission estimated that the cheese will lose on the average one pound the first week, one pound in the next three weeks, and very nearly a pound in the next month. Where green cheese are shipped short weights are more in evidence than where cheese have been held for a period of 10 or 14 days.

The Commission recommend that a competent official be appointed with headquarters at the city of Montreal, whose duty it shall be to weigh those cheese when shortages arise. Such an official should be competent also to judge the quality of cheese and then, cooperating with the Ontario and Quebec Department of Agricul-

ture, third and fourth starter are carried.

The improved starter can be a labor saver, but not an absolute necessity. It may be used to advantage when circumstances warrant it. Some starter makers prefer to use shotgun cans; others like the regular tin gallon milk cans. In either of the two last-named cases the temperatures can be easily controlled for pasteurization and ripening by placing the cans in a bath of water.

During pasteurization it is necessary to agitate the milk. In this larger quantity the pasteurization temperature need not be above 160 deg. F. for 20 or 30 minutes. Care should be exercised not to give the milk a pronounced cooked flavor; otherwise this larger quantity of starter should be handled in the same manner as is the mother starter.

It is necessary to use a larger inoculation from starter to cream than from starter to starter, because the seed bed is not so well prepared. The inoculation of the cream may vary from eight to 50 per cent.

A starter may be carried two or four weeks before it goes "off."

Often it is carried several months, and often less than two weeks. The discrepancy is almost entirely due to the carelessness of the operator.—Correspondent.

It is desirable to allow the lots ships to exercise their own discretion in assessing or not assessing improvements at their full value.—E. C. Drury, Simcoe Co., Ont.

CHEESEMAKING

The Millbank Manufacturing Co. readers for making the season of 1913. Saturday, the 19th next; the maker necessary. It is of the cheese, either coloring, salt, oil, wood or coal, in brooms, brush, distribute the whey cheese until it is for had cheese. Some 137 lbs. for 1913 to Sept. 1st, the maker will making butter under the auspices of W. M. Young, St. October 13, 1913.

Wanted

Delivered at night. Highest prices. Peterboro, Ont. Peterboro, Ont.

FOR

A First-Class Co. of Particular centres in Ontario. J. W. LEAVY.

Cream

Highest prices. Toronto consumers cream from over 75 cream and your Toronto Creamery.

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