

Reinforcements for Your Dairy

How about that old separator that you have been thinking of discarding for the past one, two, three, perhaps five, years? Don't you think it is time to replace it with some modern cream separator machinery? The "Made in Canada"

Standard

Cream Separator will bring reinforcements that you have needed for some time in your dairy to enable you to make a "drive" for larger cream profits.

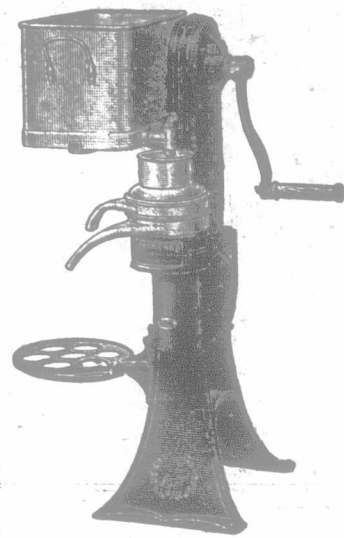
It will bring to you a skimming device that Government Dairy Schools have tested out and proven to skim so close that only one-tenth of a pound of butter-fat is lost in every 1,000 lbs. of milk skimmed. The Ontario Government's Dairy School Bulletin No. 206 considers the loss of one-half pound of butter-fat good skimming. And there are machines that lose even as much as a full pound and more in every one thousand pounds of milk skimmed. Dear knows how much an old obsolete machine that has been in use for years loses. Certainly enough cream,

if it were saved, to soon pay for a modern Standard Cream Separator.

The Standard also will bring to your dairy a real self-oiling system. This machine runs in a bath of oil, the reservoir only requiring to be filled three or four times in a whole year. This saves oil, keeps the machine in perfect running order, and means less attention required.

It will bring, too, a wide open bowl and discs that can be cleaned thoroughly in a minute. It will bring safety, for the Standard's gearing is all enclosed.

It will bring other things, too—easy running, interchangeable capacity, low supply can, instantaneous clutch, flexible neck bearing, etc., etc.



Made in Canada

But these are all described in our latest Cream Separator Catalogue. Send us your name and address, and we will mail you a copy by return post.

The Renfrew Machinery Co., Limited, Head Office and Works: Renfrew, Ontario

AGENCIES ALMOST EVERYWHERE IN CANADA

Questions and Answers.

Miscellaneous.

Cooling Room.

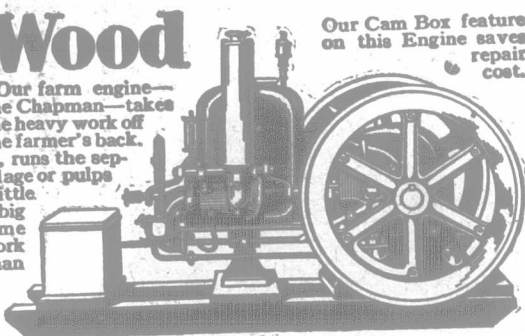
I am building a cooling room and ice-house. The cooling room is 8 by 12 feet, and the ice-house 12 by 12 feet. I would like to know how to divide off part of the ice-house so as to have a place where I could keep meat fresh for a short time in the summer.

J. S.

Ans.—You do not state the kind of an ice-house you propose building. If it is one that is thoroughly insulated it might be possible to partition off one corner of the ice-house, possibly a room 5 by 6 feet would be sufficient, and the entrance could be made from the cooling room. By having openings in the wall between the room and the ice-house, both at the top and bottom, a circulation of cold air will be secured through the small room. Of course, working on this plan it would be necessary to have the walls built in such a way that the ice will not be affected by the outside temperature. This requires a fairly thick wall, with a space filled with shavings, a layer of building paper, and several thicknesses of lumber. In this kind of an ice-house no sawdust or shavings are required around the ice. However, if the intention is to build an ice-house of one ply of lumber and pack the ice in sawdust or shavings, so that it can be taken out and placed in water for cooling milk, etc., a small refrigerator might be built in one corner of the cooling room. The guiding principles in the construction are that the ice must be placed in a tray in the upper part, as the cooled air is heavy and descends. Water formed by melting ice must be drained off, but the outlet pipe must have a trap to hinder cooled air from being drained off also. Shavings packed hard are the best non-conductors for walls, but they must be absolutely dry. It is advisable to have the refrigerator but little larger than the absolute requirements for its work. Home-made refrigerators have been made by nailing matched lumber on each side of four-inch studding and packing the intervening space with shavings. A layer of building paper and another thickness of lumber on one side would be an advantage. For building an ice-house as first mentioned, the same principle is used, only there should be a greater

Hewer of Wood & Drawer of Water

Our farm engine—the Chapman—takes the heavy work off the farmer's back. It pumps water, saws wood, runs the separator, grinds grain, cuts silage or pulp roots. Very little fuel cost—big saving in time and double work can be done. We will sell you a Chapman with power to operate our grinder, silage blower, wood saw, pump jack, etc. The Chapman is sure to satisfy you. Let us give you full particulars. On request, we will mail our Engine Book and Special Machinery Catalogue and Circulars describing machinery our engines will operate.



Our Cam Box feature on this Engine saves repair cost.

Ontario Wind Engine & Pump Co., Ltd.
WINNIPEG Liberty St., TORONTO VANCOUVER

King Segis Pontiac Paul 15940

WE have for sale a few sons of the above bull, ready for service, and whose dams are large heavy-producing cows. Here is an opportunity to get the blood of KING SEGIS and KING OF THE PONTIACS at reasonable prices. Correspondence solicited.

Also Berkshire and Yorkshire Swine

Larkin Farms

Queenston, Ontario

HOLSTEIN CATTLE

Our present offering is a bull born February 1916. Dam gave 106 lbs. milk a day, sire's dam 116 lbs. a day. Nicely marked and a show bull. We make a specialty in foundation stock.

D. C. FLATT & SON,

R. R. No. 2, Hamilton, Ont.

For Sale---Sons of King Segis Walker

From high-testing daughters of Pontiac Korndyke. Photo and pedigree sent on application.

A. A. FAREWELL,

OSHAWA, ONTARIO

DUMFRIES FARM HOLSTEINS

Think this over—we have 175 head of Holsteins, 50 cows milking, 25 heifers due to calve in the fall and 60 heifers, from calves up to 2 years, as well as a dozen yearling bulls, and anything you may select is for sale. Breeding and individuality the very best. S. G. & Erle Kitchen, St. George, Ont.

HOSPITAL FOR INSANE, Hamilton, Ont.

Holstein bulls only for sale, four fit for service, one being a son of Lakeview Dutchland Lestrangle, and the others from one of the best grandsons of Pontiac Korndyke, and large producing, high-testing R. of P. cows. APPLY TO SUPERINTENDENT.

Clover Bar Holsteins

We are offering at the present time a few young bulls two of which are fit for service, from high testing dams, and sired by Francy 3rd Hartog 2nd, whose two nearest dams averaged 32 lbs. butter in 7 days and 103 lbs. milk per day. Prices reasonable.

PETER SMITH,

R. R. No. 3,

STRATFORD, ONT

Evergreen Stock Farm, High Class Registered Holsteins

Place your order early if you expect to get one of those good bull calves from some of the good cows, the only kind we keep. No herd in Canada the same size as ours has produced more top-notches than we have. Come and see us or let us know what you want. Bell Phone.

A. E. HULET,

NORWICH, ONT.

Riverside Holsteins

Herd headed by "King Johanna Pontiac Korndyke" a brother of Pontiac Lady Korndyke, 38.02 lbs. butter in 7 days, 156.92 in 30 days—world's record when made. His ten near relatives have official records that average 34.94 lbs. butter in 7 days. His daughters have made good in official test. The present R. of P. cow of Canada was bred here. Choice young bulls for sale.

J. W. RICHARDSON, R.R. No. 2, Caledonia, Ont.

thickness of shavings. The door of refrigerator should be built similar to the walls.

Value of Silage.

I wish to buy some corn out of a silo, the diameter of which is fourteen feet. How much a foot would it be worth?

E. B.

Ans.—The depth of silage is not mentioned. As a rule, silage weighs more per cubic foot near the bottom than it does at the top. However, about 30 pounds per cubic foot is a fair estimation of weight. The value depends somewhat on price of other fodder. Good silage is frequently valued at about \$3.00 per ton, but it is possibly worth considerably more under certain conditions. There will be between 2½ and 3 tons of silage per foot in depth in a silo 14 feet in diameter.

Cider Vinegar.

I have four barrels of last fall's cider vinegar sitting out in our yard which has not ripened during this hot summer. It was covered with glass and exposed to the sun all season. Can you tell me what to use to help make the vinegar strong so it can be used?

V. F. McL.

Ans.—The process of making vinegar is hastened by adding to the cider a quantity of mother of vinegar, a whitish, ropy substance of a mucilaginous appearance which forms in vinegar and acts as a ferment. Secure this substance from a cask of vinegar. It should start fermentation of the cider. When making vinegar it should be kept in a moderate degree of heat and have free access of external air.

Closing a Road.

A road across a piece of private property has been used by the public for about twelve years, can it be closed now, or can the party owning it collect so much a month from one farmer because it's his only way out? This road is in the bush and it's about 60 yards across this property.

H. T.

Ans.—The roadway in question can be closed. The party owning the land over which it runs is quite at liberty to do that, or he may arrange with others, who may wish to travel it (including the farmer mentioned) at a periodical sum for the privilege. Any such arrangement ought, of course, to be in writing and signed by the parties thereto.