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 Best Baking Powder
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 wheat Flour
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We buy in large lots all kinds of staple and fancy groceries for cash, and are willing to turn them over to you at a slight advance above manufacturers' wholesale prices. Send for our price list and send us your friend's name. We want your business and guarantee satisfaction.

J. F. ADAMS

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Between the High-Priced TARTAR and the Moderate-Priced Phosphate.



ONE POUND
25 Cents

A saving to you of 25 cents on each and every pound.

Do you want more? Ask your grocer.

Crescent Coffee & Spice Co.
 Seattle, Wash.

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Make a specialty of supplying dairymen with all kinds of ground feed, shorts, bran, etc., at reasonable quotations. ALL GOODS STRICTLY PURE.
 WESTERN AVE., SEATTLE, WN

When writing advertisers always mention Ranch and Range.

ways too low; the richer the cream the greater the discrepancy. On account of the lightness of cream, the sample of cream taken by the pipette does not weigh 18 grains, as it should. The only true way to test cream is either to weigh out a sample of 18 grains, or to use the ordinary pipette and make the corrections given in the table in bulletin 32 of our State Experiment Station. This bulletin will be sent free to all who apply for it.

There is another matter that a farmer should not overlook in selling cream by the test. Not only does cream contain more fat than is shown by the test, but a pound of fat in cream is worth more than a pound of fat in milk, because it will make more butter, the difference amounting to about 3 or 4 cents on the dollar. Hence, even if the man who buys your cream tests it correctly and adds the amount recommended in bulletin 32, he should yet pay you nearly a cent a pound more for your butter than you would get for fat in whole milk.

But not a great deal can be done for the farmer who does not test his own cream, for he must take the other man's word for it anyway.

Showing the amount of fat actually in the milk does not indicate how much of it the buttermaker gets out of it. On this account the cream test and the oil test do not always prove satisfactory, so that the safest and best test is the churn. The amount of butter that is actually made from the cream gives the real value of the cow in the dairy. It is the amount of fat in creaming and churning the buttermaker will get out of the milk that determines its value and not the amount that it contains. Milk may be very rich in fat, but the butter globules be so small that they will not perfectly separate from the milk or separate in the churn. For butter making, quality is more important than quantity. When selling milk quantity is the most important item, but when making butter quality and results must be the basis for determining the profitable cow.

The Illinois dairy union, through the aggressive work of its officers in Chicago and elsewhere, has the bogus butter people on the run. A number of arrests have been made and dealers surreptitiously selling oleo for butter have been very properly fined. The union is asking consumers to co-operate by furnishing samples of suspected butter for chemical analysis. This vigorous combine serves two excellent purposes. It chills the enthusiasm of the fraudulent concerns; at the same time it keeps the whole subject before the public and cannot but create a sentiment favorable to national legislation next winter in the interests of pure dairy products.

The outlook for the cheese industry in this state is very good. The spring and summer were rather unfavorable, but with the coming of good rains in August, which caused the grass to take a good, fresh start, the cheesemakers saw a rushing business for the fall. There is a shortage in many of the Eastern states and the prices promised for cheese are considerably better than usual.

The Hazelwood Dairy Company, of Spokane, lately purchased eight creameries and skimming stations in Yakima valley, covering the entire field in that district. The cream will be pasteurized and shipped to Spokane, where all the butter will be made. The company now handles about 70,000 lbs. of milk per day.

The Separator Question

An "Alpha" disc separator and savings which almost insure success?

Or a "hollow-bowl" separator and losses which mean ultimate failure?

Which promises best? Which is the "cheapest?" Is there much ground for hesitation? No!—not in your case nor that of any other use of a cream separator.

The "Alpha" disc system makes all the difference imaginable—it marks the line between success and failure in up-to-date creamery operation.

One of the latest, if not the greatest, improvements is the "Alpha" separator of increased capacity. Any old "Alpha" separator, that has been in use for years, can be changed from the original to INCREASED CAPACITY, as well as Flyer Turbines changed to Steam-Wheel Turbines of the latest improved style. While such bowls are being repaired loaning bowls will be furnished.

De Laval catalogues illustrate separator principles and differences in detail.

Such catalogues and loaning bowls can be obtained and such repairs done by the

Pacific Coast Separator Repair Shops
 103-105 Mission St. San Francisco, Cal.

The De Laval Separator Co.

General Offices, 74 Cortlandt Street, New York.

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We furnish
GENUINE IMPORTED PARCHMENT BUTTER PAPER.

Quality absolutely guaranteed. Plain or printed to your order. Write us for samples and prices. Also do catalog printing for nurserymen, seedsmen, stockbreeders, etc.

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