

# FARMERS' COOPERATIVE DAIRY OF THIS CITY IS TURNING OUT A HIGH GRADE PRODUCT

An industry which is making substantial progress in spite of handicaps and is proving itself of great benefit to Fredericton and the surrounding country is the modern dairy conducted in this city by the Farmers' Cooperative Dairy, Limited. This concern, organized about ten years ago, has paid regular dividends, has distributed many thousands of dollars among the farmers of Central New Brunswick, and has turned out tons of the very finest grade of dairy butter and besides has supplied milk and cream to hundreds of patrons, to say nothing of a very large output of ice cream, the equal of any on the market. Mr. L. S. Crawford, an experienced dairyman who came here from Sussex three years ago, is the manager of the Farmers' Cooperative Dairy, and has proved himself to be the right man in the right place. He gives close attention to all details of the business, and sees to it that the product turned out is high class and calculated to measure up to the best on the market. In conversation with a representative of the Mail recently Mr. Crawford said that the butter output of the dairy last year was 193,000 pounds and of this large quantity no less than 153,000 pounds was disposed of right in the city of Fredericton. The average consumption of butter in Canada is said to be 28 pounds, so with the large quantity sold in the local market by farmers, who manufacture their butter at home it looks as if the citizens of Fredericton kept well up to their per capita allowance.

## Motor Trucks Used.

The Farmers' Cooperative Dairy during the past season has kept six motor trucks constantly on the job collecting cream from patrons in the Counties of York, Sunbury and parts of Northumberland and Queens. Every ounce of cream and milk delivered at the dairy on King Street is put through the pasteurizing process at a temperature of 170 degrees, which means that all germ life is destroyed. There are some who claim that milk is not improved by the pasteurizing process, but in the absence of convincing evidence in support of this view the opinion of the late Dr. Louis Pasteur, the eminent French scientist who discovered the process of destroying germs in milk, will likely prevail for some time yet.

## A Fine Plant.

The pasteurizing plant, churns, ice cream freezers and viscularizers at the Farmers' Cooperative Dairy are all operated by electricity, and scrupulous care is exercised in the interests of cleanliness. The product of the establishment is uniform as regards quality and flavor and commands the highest market prices. A ten gallon freezer of ice cream can be frozen in five minutes and the amount of human labor involved is nil as compared with the old time, back breaking method. The pasteurizing machine and churns also do their work quickly and efficiently.

## Money For Farmers.

While last year the dairy turned out 193,000 pounds of butter it is expected that the output for the present year will run over the 200,000 mark. In one month last summer pay checks totaling the sum of \$15,000 were sent out to farmers in this vicinity. The merchants of Fredericton who do business with the residents of the rural districts know what this means. The pay checks distributed each month means a lightening of the burden of the farm women. Before the establishment of the dairy the butter was made at home and sold in the market at whatever price it would bring. The farmer who turned out an inferior quality of butter received a lower price than the one who rigidly observed the law of cleanliness, but those who now patronize the Farmers' Cooperative Dairy can rest assured that their product will bring as good a price as that of their neighbors. The company pays for the cream according to the percentage of butter fat it contains and the farmer who keeps good cows and feeds them properly comes out at the big end of the horn. In this connection it may be said that the cost of keeping a good cow is no greater than the cost of keeping an inferior animal.

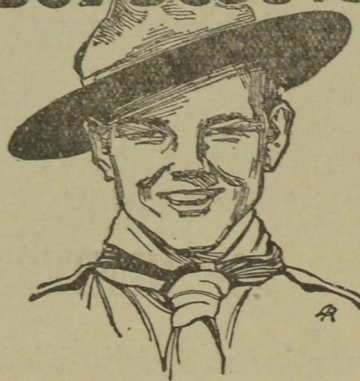
## Big Ice Supply.

The problem of procuring an adequate supply of ice was a serious one for the Farmers' Cooperative Dairy

during the early years of its existence. Quite frequently when the local supply became exhausted during the warm weather months the company had to import ice from Saint John. During one season they brought in twelve hundred tons. Last year, however, the company overcame this difficulty by purchasing land and erecting a large ice house. The company now stocks its own ice and sees to it that there is an ample supply for the whole season. It was good business and will mean a substantial saving.

While the Farmers' Cooperative Dairy Limited is of great benefit to the city and also to the farmers of the surrounding country, it would have considerable difficulty in carrying on but for generous assistance received in its early days from the Provincial Government. Its sphere of usefulness could be greatly enlarged if additional capital were available and if more of the farmers of this section would cut out the scrub cattle and go in for the high producing dairy breeds, and then see to it that their cream found its way to the dairy. There is one thing which can be said without fear of contradiction and that is that the Farmers' Dairy can convert the raw product of the cow into butter and ice cream much cheaper than it can be done at home, turn out a better article and obtain a higher price for it.

# WITH THE BOY SCOUTS



## THE WOLF CUBS.

All packs in the district are now running at full strength and are looking forward to a bumper year.

The Cathedral Pack with a membership of 39, is filled to capacity.

Tonight District Cubmaster Robt. Pugh is going to Devon, to open a new Cub Pack there. This Pack, the eighth in the district, will have Howard Douglas as Cubmaster.

At the District Rallies last week bad weather unfortunately spoiled the turn-out of the Cubs on each day. Notwithstanding, the circle around the gun was always complete. On the last day of the drive Dist. Commissioner LeBaron Bull presented the District Cubmaster with his Akela beads and parchment.

Next Monday, the Cathedral Pack will be giving a banquet at the Cathedral Memorial Hall and a meeting of the Cubmasters of the District will follow.

## THE BOY SCOUTS.

The 2nd Fredericton Troop resumed active work this Autumn with an enrollment of 25 invested Scouts and a number of recruits who are in training as Tenderfoots. The headquarters of the Troop consists of Mr. Robert FitzRandolph, Scoutmaster, Mr. Harold Hoyt, Asst.-Scoutmaster, Tom McKnight, Troop-Leader and Reginald Bailey, Troop Scribe.

The Troop had an opportunity of doing a "good turn" this week by banking the house of an aged widow, when a half dozen boys demonstrated their process with the pick and shovel.

The 2nd Fredericton has had as guests, for the past three weeks, the members of the Earl Haig Troop. The two troops have been working together under the direction of Mr. FitzRandolph. This arrangement was made in order to relieve the Scoutmaster who has been busy with supplementary examinations at U. N. B.

The Earl Haig Troop is meeting this evening in its own quarters in the Fraser Memorial Hall under Mr. Albert Slipp as Scoutmaster and Mr. Sysam as Asst.-Scoutmaster.

The 3rd Troop is away to a splendid start for the winter's work. This Troop has a membership of 41 fully invested Scouts and has been obliged

to turn away a number of recruits owing to over crowding. This Troop has a strong and active Headquarters consisting of Mr. F. H. Wetmore Scoutmaster, Messrs. Cyril Barnes Edison Corbett and Murray Crosley Asst.-Scoutmasters, and Fred Blair Troop Leader.

The 4th Troop, which meets in St. Dunstan's Hall, has undergone a re-organization, it has now an enrollment of 21 boys organized into three patrols with a Troop headquarters as follows: Dist. Scoutmaster W. V. B. Riddell acting as Scoutmaster, Messrs. Earl Seeley and Joseph Dobbeltsteyne Asst.-Scoutmasters, Donald Swift Troop Leader and Raymond Foster, Troop Scribe.

The 6th Troop, Morrison's Mills, which is meeting under the Scoutmastership of Rev. Alban Bate with Mr. Barwell as assistant, is specializing this month on the Athlete's Badge and intends holding an athletic meet on Thanksgiving Day.

The 1st Devon Troop is meeting at the Hose Station at South Devon and is doing splendid work under Scoutmaster H. A. Peters with Howard Douglas as Asst.-Scoutmaster. The Dist.-Scoutmaster visited the Troop this week and gave a talk at the "camp fire" dwelling particularly upon the international aspect of the Boy Scout Movements.

## THE ROVER SCOUTS.

The members of the Court of Honour of the First Fredericton Rover Troop were the guests of Mr. Robert FitzRandolph, Jr., last Tuesday evening at his home. A programme of activities for the coming winter was discussed. It was decided to procure a permanent meeting place for the Troop which would be as central as possible. Several places were discussed and a committee was appointed to make the necessary arrangements. It was also decided to make arrangements with the St. John Ambulance Association to conduct a course in First Aid for the Rovers. A St. John Ambulance certificate being one of the requirements for a 1st Class Rover. Those present were Mr. W. V. B. Riddell, Rovermaster, Mr. Robert FitzRandolph and Prof. Robt. Pugh Asst.-Rovermasters, Mr. Alex. McRea, Scribe and Messrs. Wain Bebbington and Earl Seeley, Rover Mates. After the business meeting was concluded refreshments were served and a vote of thanks was tendered to Mr. FitzRandolph. At a meeting of the older members of the 2nd. Devon Troop which was held on Thursday evening at the Hose Station, South Devon it was decided to form a Rover Patrol in Devon. The Patrol to be affiliated with the 1st Fredericton Rover Troop. District Scoutmaster W. V. B. Riddell presided at the meeting and the following officers were elected for the Patrol: Rover Mate, H. Raymond Perley, 2nd. Mate, Roland G. Simms and Patrol Scribe, Claud Bailey.

## DISTRICT NOTES.

The Shute & Co. silver cup was presented by Dist.-Com. LeBaron Bull to the Third Troop at the final rally on The Normal School grounds last week. This cup is for annual competition between the Troops of the District and is won by the Troop having made the largest number of 1st. Class Scouts during the year. The competition closes each year on the 1st day of July. The cup was held last year by the 2nd Troop.

The 7th. and 2nd. Troops made the best showing at the District rallies which were held at 8.30 a. m. and 5.30 p. m. for three days last week. The 7th Troop having an average attendance of 69 per cent and the 2nd Troop with 50 per cent.

## AUTUMN

The forest is a singing gold and crimson;

The pumpkins are like nuggets in the sun

The wind comes like a calling down the river;

The leaves fall, one by one.

There is courage in the air; the eye grows brighter

And the peaks call "Climb and sing" When Autumn laughs and flings her arms about us,

Who can remember Spring?

—MARY CAROLYN DAVIES in New York Sun.

He—Are you worrying about your fiancé, Doris.

She—No I'm worried about the man I'm going to marry.

# Home made Candy

Treat the folks this Easter-time to candy of your own make! None tastes so delicious, none so perfectly satisfies, none so pure and good for all as the candy you make in your own kitchen. Use Borden's St. Charles when the recipe calls for milk—its creamy richness improves the flavor, adds to the food value of all candy. Here are a few tested recipes made with Borden's St. Charles—try them—they will delight you—

## Three Layer Candy

### PECAN FUDGE

2 cups granulated sugar  
1 tablespoon butter  
pinch soda  
¾ cup pecans (broken)  
1 cup Borden's St. Charles Milk

1 teaspoonful vanilla  
1 tablespoon corn syrup  
Place sugar, milk, syrup, butter and soda on stove. Boil until it forms soft ball when tested in cold water. Remove, whip, add flavor and nuts. When creamy pour in buttered pan.

## Butter Fondant

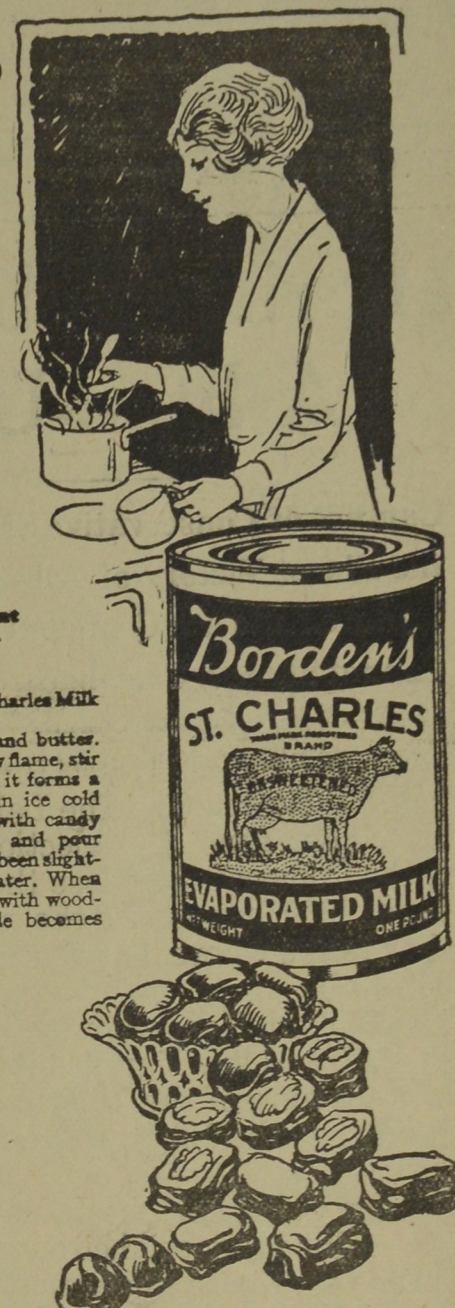
4 cups granulated sugar  
1 cup corn syrup  
¼ teaspoon salt  
1 tall tin Borden's St. Charles Milk  
¼ lb. butter  
Mix sugar, milk, syrup and butter. Add salt. Place over slow flame, stir constantly and boil until it forms a soft ball when tested in ice cold water or 238 degrees with candy thermometer. Remove and pour on to a platter which has been slightly sprinkled with cold water. When cool to blood heat, beat with wooden ladle until the whole becomes creamy and firm.

## Cream Peppermint Drops

¾ cup Borden's St. Charles Milk  
3½ tablespoons water  
2 cups granulated sugar  
¼ teaspoon cream of tartar  
2 drops oil of peppermint.  
Combine the first three ingredients in a saucepan and boil gently without stirring until a soft ball will form when a little is tried in cold water. Cool till tepid, then flavor, beat till creamy and quickly drop on oiled pans in small rounds from the tip of a teaspoon.

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