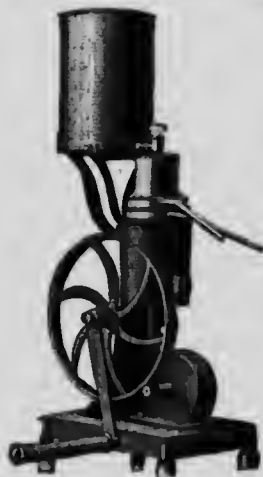


on the cream industry the world over is considered, mounts up into millions of dollars annually.

Under ordinary conditions of gravity skimming there is a loss of 15 to 25 per cent of butter-fat, while there is practically no loss at all with a high-grade separator like the modern De Laval.

Take, then, a herd of ten fair cows producing 2,000 pounds of butter-fat a year. A loss of 20 per cent would mean 400 pounds annually, which, at 30c a pound, is \$120. Then, consider that there are probably fifty to seventy-five million cows in the world whose milk is being used for butter making purposes, and you begin to realize the tremendous economic value of the cream separator.



ONE OF THE EARLIER
DE LAVAL HAND
SEPARATORS

And when to this we give the cream separator the credit which is justly its due for the production of a much better quality of cream than was ever possible under the old crock and pan method, and compare the feeding value of warm, sweet separator skim-milk with the stale, tainted and often sour skim-milk which was the result of gravity skimming, we begin to see in Dr. De Laval's invention a mechanical device which takes its place in importance beside the reaper of McCormick, the sewing machine of Howe, the steam engine of Watt, and the lamp of Edison.

It has been rightly said that the invention of the cream separator marked the beginning of a new era in dairying.

At first its use was confined almost entirely to large factory machines, and instead of skimming cream by the crock and pan method and churning it on the farm, farmers hauled their whole milk to the local creamery and hauled the skim-milk back again. This saved so much work, and the butter produced in these creameries was so much more desirable in quality, that a tremendous demand was created for creamery butter made from centrifugally separated cream, and all over the country creameries sprang up as if by magic.

The next step in dairy progress was the gathered cream creamery, which followed the introduction of the farm and dairy size cream separator.

Just as the whole milk creamery offered big advantages over the crock and pan and farm churn method of butter production, so the gathered cream butter factory was an improvement on the whole milk creamery.

The farmer was enabled to separate his milk when it was fresh and warm and untainted, and thus had skim-milk for his calves and stock in its ideal condition, instead of bringing back skim-milk from the