

# OVERWHELMING TESTIMONY

## THE Alpha DE LAVAL SEPARATOR

### Is the Leader of Separators

#### THE WISDOM OF THINGS.

In the course of time, all things come to their natural or proper adjustment. So the public opinion in matters of practical every-day life, its judgments may not be evident at first but are finally asserted in unmistakable terms.

In the choice of a cream separator, the judgment of public opinion must be of a greater weight than in any other thing, as a disregard of its tenets, in thousands of instances, have brought—and will bring—utterly disastrous results to the unsatisfied creameryman.

What separator—what make of separator should you buy for your creamery or for your dairy?

We will not answer directly, but we will give you the elements to form a judgment for yourself; we will refer you to the general opinion of the men in the trade and abundantly constitute the best authority in the matter.

#### WHAT DO CREAMERYMEN SAY ?

Let us look around us.

In the United States, they have a *National Butter Makers' Association* which has been established in 1901, the annual meetings of this essentially representative body, have so grown in importance that their butter competitions are now the largest in the world. One feature of these competitions has direct bearing upon our subject. Under the rules and regulations of the contest, all competitors must make known the kind of furnishings and appliances they are using, including of course, the make or style of cream separator.

Since the organization of this Association, the butter made with the Alpha Separator has, each year, carried off all the highest honors, without an exception. The successive First Prize Winners with places of convention and scores have been as follows:

- 1892. Madison, Wis., Louis Brahe, Washington, Iowa..... Score 98
- 1893. Dubuque, Iowa, C. W. Smith, Colvin's Park, Ill..... " 97
- 1894. Rockford, Ill., F. C. Oltrogge, Tripoli, Iowa..... " 98
- 1896. Cedar Rapids, Iowa, Thos. Milton, St. Paul, Minn..... " 97.82
- 1897. Owatonna, Minn., H. N. Miller, Randall, Iowa..... " 98.5
- 1898. Topeka, Kas., Samuel Haugdahl, New Sweden, Minn..... " 98
- 1899. Sioux Falls, S. D., A. W. McCall, Creston, Iowa..... " 97

Last year, February 1900, at Lincoln, Nebraska, the three highest scores and Prize Winners were as follows:

- 1st—H. T. Sundergaard, Litchfield, Minn..... Score 98
- 2nd—Martin Mortensen, Willow Creek, Iowa..... " 97 1/2
- 3rd—F. E. Barrett, Union, Ill..... " 96 1/2

This year, at St. Paul, Minn., the two highest scores and Prize Winners were as follows:

- 1st—E. O. Quenvold, Owatonna, Minn..... Score 97
- 2nd—C. H. Jensen, Berneadotte, Minn..... " 96 1/2

What is still more directly important and conclusive, as giving the pulse of general opinion, is the number and the proportion of the different makes of separators used by the competing butter makers in the two last annual conventions of the Association, as shown by the following table.

	Lincoln, Neb. Held February, 1900.	St. Paul, Minn. Held February, 1901.
Total Number of Competitors in Separator Butter.....	673	786
Make and Number of Separators used by Competitors:		
ALPHA DE LAVAL.....	556	668
Sharples Russian.....	40	37
Sharples Tubular.....	6	1
Reed Danish.....	37	34
Springers.....	13	11
Jumbo Alexandra.....	10	14
United States.....	8	19
Danish Weston.....	2	—
Empire.....	2	—
Proportion of Alpha De Laval in use as compared to other makes with next largest number of users.....	14 to 1	18 to 1
Proportion of Alpha De Laval in use as compared to all other makes combined (each and everyone going out of use or selling in smaller proportions every year).....	556 to 117 or 82.61% to 17.39%	668 to 118 or 85% to 15%

#### WHAT SAY YOU ?

The "Wisdom of Things" is clearly asserted. The **ALPHA DE LAVAL** is the **Leader**, and it leads at such a distance that it clearly proves itself to be the **only separator you should ever think of buying.**

#### TO OUR FRIEND THE FARMER.

There is, in the above creamery statistics, a good deal that applies directly to the hand separator, that very useful implement, growing in favor every day as a farm helper, and even as a creamery helper.

With our competitors in hand separators, there is no greater joy in the camp than when they can occasionally boast of *having beaten the Alpha*, which by the way they have never done and will never do with their means in sight under equal conditions. How is it that, with the same concerns in the factory separator line, single factory separator that could "hold its own" for a longer time than it took to make itself known.

If their factory separators are so inferior as compared to the Alpha, why should their hand separators be better.

The same reasons that work against their power separators, stand as against their hand separators.

#### DO NOT BE MISTAKEN—BUY THE ALPHA DE LAVAL.

For Catalogue Apply to

**CANADIAN DAIRY SUPPLY CO.** 327 Commissioners Street **Montreal**

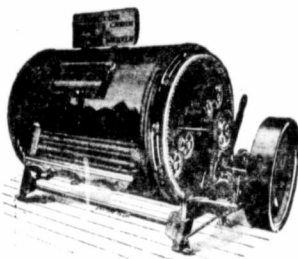
### THE FARRINGTON Cream Ripener

A careful study of all conditions clearly demonstrates that proper methods of cream ripening more closely affects the quality of the butter than any other portion of the process.

Uniform Ripening Increases Yield.

Increased Yield Represents Increased Profits.

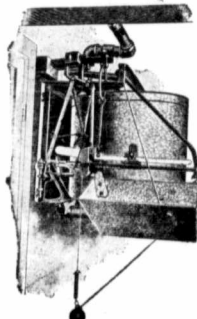
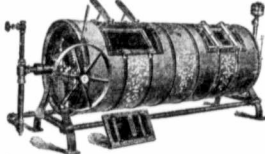
**About Uniformity.** It is an impossibility for any creamery make of butter absolutely uniform under all conditions. With the Farrington Ripener the contents is always under the control of the butter maker and absolute uniformity can be secured. The cream can always be cooled and held at the same temperature each day, the same amount of starter added and held the same length of time. Where an open cream vat is used the buttermaker is always at the mercy of the process to be looked for in the near future are along the cream ripening line. If you have failed of producing a uniform high grade of butter in your creamery, investigate carefully the conditions governing the churned, and you will undoubtedly locate the cause of your trouble. Write for descriptive circular of the Farrington Ripener.



**The Victor**  
COMBINED CHURN and BUTTER WORKER  
Takes the Lead!

THE VICTOR will save you time and money. It will increase your yield of butter. It will improve the quality of your butter.

**CREAMERY PACKAGE MFG. CO.**



**Ideal Skimmilk Weigher**

Is just as accurate as your weigh can scales or the man that operates them. If you don't know about it, write us for information.

**COWANSVILLE, QUE.**