

That Question of Quality!

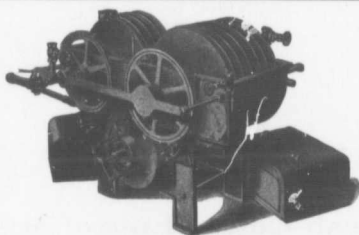
You can't dodge it. You must pasteurize to make uniform, long keeping butter. But be sure you pasteurize right. There is one pasteurizer and **only one** that will do this. That machine is the . . .

FARRINGTON DUPLEX PASTEURIZER

Quality in the Machine

Made entirely of copper and galvanized steel. Sanitary—compact—easily cleaned. Horizontal bearings—don't wobble or grind. No gears—noiseless.

We guarantee to save one-third to one-half the steam and water used in any other machine.



Quality in the Product

What do you want to do when you pasteurize? To destroy bacteria and get rid of bad flavors, of course.

The disc system not only thoroughly rids the cream of bacteria—it aerates the bad flavors out. No other pasteurizer can do this. We will prove it.

It's All in the Discs

The Farrington Duplex Pasteurizer is made in sizes suitable for all kinds of creameries, from the factory having but one separator to the largest plant making thousands of pounds of butter daily.

The largest and most successful creameries in the country use Farrington Duplex Machines.

We have helped many creameries to increase their butter score from three to eight points. If the quality of **your** butter is not satisfactory, we can help you.

Write us about it.

Creamery Package Manufacturing Co., Ltd.

COWANSVILLE, QUE.