

Provincial Winter Fair.

A Combined Exhibition of Fat Stock, Dairy Cattle,
Live and Dressed Poultry.

Will be held at

**GUELPH, ONTARIO,
December 11th to 14th. 1900**

NEW BUILDINGS.

NEW EQUIPMENT.

Every provision made for the convenience and comfort of Exhibitors and their Exhibits.

Entries should be made before Nov. 24th. After that date an extra fee will be charged. Positively no entries will be received after Dec. 1st.

Special R. R. rates from Kingston, Sharbot Lake, and points west, good going from 10th to 14th, returning until the 15th. Judges and exhibitors, on presentation of certificate, single fare, Dec. 7th to 14th, returning good until 18th.

All applications should be made to the Secretary.

A. P. WESTERVELT,

Parliament Buildings, Toronto.

Prize List Now Ready.

Hoard's Creameries' Paris Exposition Butter.

Among the prize-winning exhibits of American-made butter at the Paris Exposition, which were almost exclusively the product of the "Alpha De Laval" Separators, was that of the Hoard Creameries, Fort Atkinson, Wis.

Few Creameries are more widely known than those of the Hoard concern, both by reason of the pre-eminence of "Hoard's Dairyman" as the leading dairy publication of America, if not the world, as well as of the magnitude, splendid equipment and superior merit of the output of the Hoard factories. Hence, while every big and successful creamery enterprise is to-day using De Laval Separators, what the Hoard Creameries may be doing in that regard is of interest to others with less experience. The following letter speaks for itself:

HOARD'S CREAMERIES,

(Copy) Fort Atkinson, Wis. Oct., 23, 1900.
The De Laval Separator Co., 31-45 W. Randolph St., Chicago.

Gentlemen: Yours of Oct. 20th in regard to our Paris medal received. In addition to the medal awarded our butter our Superintendent, Mr. C. L. Fitch, received a silver medal for original processes in buttermaking and apparatus and tests therefor.

The cream from which the Prize butter was made came from two "Alpha" No. 1 Belt power machines, and from one 20th Century Turbine "Alpha" No. 1. We are running ten "Alpha" No. 1 Belt machines, one "Alpha" No. 1 Turbine, one "Alpha" No. 2 Belt, and own only one other separator— which we wish was an "Alpha" Turbine.

Respectfully yours,

HOARD'S CREAMERIES.

While the separator does not make the butter, practically all prize-winning butter is today made from De Laval separated cream, and there is no question in the mind of any well informed person that under like circumstances and equal conditions any buttermaker will make better butter from an "Alpha-Disc" machine than is possible from the product of any other separator. A De Laval catalogue will make plain the reasons for this to anyone who may not already understand them. General Agents for Canada:

CANADIAN DAIRY SUPPLY CO., 327 Commissioners' St., Montreal.