

5th That on account of flat belts and weight, the skimming will be more uniformly well done than with other machines.

6th That with their accessories, our separators are the most complete and best constructed in the market.

7th That our separators possess all the general advantages which make centrifugal separation so much superior to the older methods of skimming milk, as regards quality and quantity.

And we guarantee the special following points

For the ALEXANDRA.

1st That it is the **only** separator in the world that requires absolutely **no fixing** or **foundation**, and that it works **loose** on the floor.

2nd That it has **no tightening pulley**, being just placed at belt's length as required.

3rd That it consumes **less power** than any separator of its size.

4th That it is the best machine for securing **cleanness** in every respect, bowl and separator being easily taken around.

5th That the bowl will not catch, even if the spindle heats in the bearing, this bowl being **loose** on the spindle.

(See p. 9 for explanations.)

In order to appreciate the importance and practical results of the above guarantee, we shall be glad to furnish references or further information, on demand. Besides, it will be well to get the opinion of experts on each and every one of the above points.

Some of the advantages of a good separator.

A customer to whom we sold a Hand Separator last spring, writes us as follows :

"It does all you claim it will do, and the separation is complete. From my nineteen (19) cows, it gives me an increase of 4 lbs of butter per day. I had no trouble in setting it up and it runs easy and is very easy to clean. Our women folks are delighted with it. They say the dairy looks so much better without the milk pans. The skimming can be done while you are milking and the warm skim-milk is ready for your calves; and, by the way, we want to say that for raising dairy stock or heifer calves, this warm skim-milk is better than whole new milk for them and will make them grow into better cows and milkers. They will drink it quite as readily as the warm new milk and won't know the difference. You will get from $\frac{1}{2}$ to 1 per cent more cream per 100 lbs of milk than by the best pan or deep can system of raising cream. The cream will churn much easier and make better butter, seldom requiring more than 20 minutes to do the churning."

The No. S. Alexandra Hand Separator is just what every farmer and dairyman with 10 to 15 cows should have and it will pay for itself in one year.

TRY IT. THE LATEST IMPROVEMENT.

JOHN S. PEARCE & CO.,

LONDON, ONT.