

"The man who buys a Feed without knowing its ingredients would buy a 'pig in a poke' any day."

## Publicity versus Secrecy

We are firm believers in the doctrine, that if your goods are right the fact cannot receive too much publicity.

The value of a Feed is equal to the sum-total value of its ingredients.

If the ingredients are valuable and rich in feeding qualities, secrecy is unnecessary and undesirable. **Publicity is the thing, and the more of it the better.**

The proportion of each ingredient entering into the manufacture of Caldwell's Molasses Meal is **plainly** printed on every tag.

This is for **your** protection, and we believe it's **the main cause** of our success.

We are the originators of the **Pure Cane Molasses** idea in a Molasses Meal, and are the only manufacturers using this ingredient **exclusively**.

The result is that

## CALDWELL'S MOLASSES MEAL

is **higher** in sugar, and **lower** in fibre than any of the imported competing varieties.

This statement can be **easily** proven by submitting samples to the Government analyst. In Caldwell's Molasses Meal we offer you a Feed **scientifically prepared, highly palatable, very nutritious, possessing a certain therapeutic value and of guaranteed composition.**

N. B.—If you haven't tried our Meal and your Feedman does not handle it, just drop a card to the mill to-day, and we will be glad to forward you literature and prices.

**The CALDWELL FEED COMPANY, Ltd.**  
DUNDAS, ONTARIO

## Silage Would Increase Your Dairy Profits



This winter weather, when dry feeding is reducing your dairy out-put, don't you often wish that you had erected a silo last summer?

If you had done so you would right now be feeding your cows succulent and milk-producing silage, just as good a milk-producing food as green summer pasturage, and getting a good deal more milk and making more profit out of your dairy.

All successful dairymen now-a-days consider a good silo a very necessary part of their dairy equipment and there is no question but that feeding silage greatly increases the milk flow.

If you haven't a silo perhaps you have made up your mind that this is the last year you are going to get along without one.

If so, don't put off ordering it until late next summer and perhaps find yourself in the same fix next year.

**Write to-day for 48 page Ideal Green Feed Silo Book.**

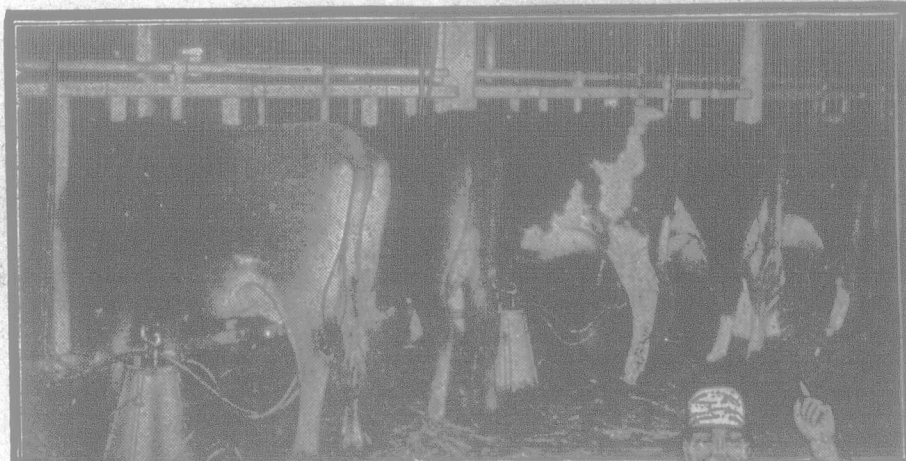
This book contains much interesting and valuable information about silos, silage and silage feeding, and even if you are not yet ready to buy, you will

find the book interesting and instructive.

More than twice as many Ideal Green Feed Silos were sold last year than in any previous year. If you keep cows you need a Silo. Full specifications are given in the Silo book. Be sure to write for it.

We are exclusive distributors in Canada of the World's Standard De Laval Cream Separators, and also carry a complete line of creamery and dairy machinery and supplies. If interested, write for separate catalogues.

**DE LAVAL DAIRY SUPPLY COMPANY, LIMITED**  
LARGEST MANUFACTURERS OF DAIRY SUPPLIES IN CANADA  
173 William Street, MONTREAL 128 James Street, WINNIPEG



### Milks Four Cows In Five Minutes

Think of that Mr. Dairyman, almost a cow a minute and everyone milked thoroughly, gently and without any possible chance of injury to even the most sensitive animal. Stop and figure how long it takes to do your milking now and what it is costing you. Then compare the low cost of installing and operating a

### Sharples Mechanical Milker

the independence it gives you from shiftless unreliable workmen, the freedom from worry and drudgery, the assurance of perfectly clean milk—free from stable air and bacteria, and last but not least, the opportunity to double the size of your herd. Consider all these advantages and you will understand why Mr. Henry Fielden, Supt. of the famous Branford Farms, Groton, Conn., says: "It is one of the most profitable investments we have ever made on this farm." The Sharples Mechanical Milker is the only machine using the patented

### "Teat Cup with the Upward Squeeze"

The only milking machine that presses the blood back up into circulation after each down stroke, preventing fevers, swelling and congestion. This one great improvement marks the difference between the success and failure of mechanical milkers. It removes the last possible objection to the mechanical milker and explains why it is used on the world's highest priced dairy cows. We will make you a proposition that guarantees satisfaction to you in your own dairy or no sale. Write for Catalog today.

**THE SHARPLES SEPARATOR CO.**  
TORONTO, ONT. WINNIPEG, MAN.

Please Mention The Advocate