

LAST POUND SKIMMED as well as First Pound



We will guarantee that you can take a "Standard" cream separator and skim to the full amount of its capacity, even if the milk is not at its natural heat, and that the last pound will be skimmed equally as well as the first pound. After the skimming is done, open up the

Standard

bowl and you'll find the inside edges of the discs are not clogged with cream, nor the outside edges stuffed with foreign matter. That is because there is ample space between the discs and the bowl to provide room for most impurities than will accumulate in one hour's skimming. This is one of the greatest improvements in cream separators in recent years. It was suggested by Professor J. H. Grisdale, Director of Dominion Experimental Farms, Ottawa, and carried to completion by Standard experts. It means **clean cream, all the cream, no waste.** Our booklet explains this feature and many others more fully. Drop a post card to-day for a copy.

The Renfrew Machinery Co., Limited

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