

DE LAVAL CREAM SEPARATORS

No Excuse For Any Cow Owner Being Without One

There is no reason why any cow owner who sells cream or makes butter should be without a cream separator and there is no excuse why he should not have the best separator.

Any creameryman or experienced dairyman will tell you that a good cream separator will give you a great deal more and a great deal better butter than you can make with any gravity setting system, and equally, of course, more and better cream, if you are selling cream.



The DE LAVAL is acknowledged by creamerymen and the best posted dairymen the world over to be the "World's Standard" and the one and only separator that always accomplishes the best results possible and always gives satisfaction.

You cannot make the excuse that you can't afford to buy a De Laval, because it will not only save its cost over any gravity setting in six months and any other separator in a year but is sold either for cash or on such liberal terms that it will actually pay for itself.

A little investigation will prove to you that the truth of the matter is that you really can't afford to make cream or butter **without** the use of a DE LAVAL cream separator.

The nearest De Laval local agent will be glad to demonstrate this to your own satisfaction, or you may write to us direct.

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