



## FREE BOOKLET

Write for it. It shows tests of the St. adard under various conditions and gives the figures referred to above proving the Standard's gain over others to be \$27.00 per yer?. Also get catalog explaining construction of the Standard in detail.

## Gains more \$\$ for you Because skims closer

The difference in using a separator that skims to .10 per cent, and the

## **Standard**

Cram Separator which skims to .01 per cent. amounts to \$27 in one year with a herd of 20 cows. In other words the Standard Cream Separator gains 27 more dollars for you than the other machine, because the Standard skims that much closer. The amount of this gain is not guessed rt by us. We have the figures to show you, the correctness of which are certified by one of Canada's leading experts. The current was a summary of the second of the standard cream to the second of the

## THE RENFREW MACHINERY CO., LIMITED

HEAD OFFICE AND FACTORY, RENFREW, ONT.

SALES BRANCHES: WINNIPEG, MAN. and SUSSEX, N. B

Cook Your Dinner in a Paper Bag

Paper Bag Cookery is the invention of M. Soyer, a French chef, and it is now being introduced into Canada for the first time.

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