

# DeLAVAL CREAM SEPARATOR

The Greatest Dairy Invention of the Age!

Awarded Thirty-two Gold Medals!

By this system the cream can be separated from the milk immediately after it comes from the cow, consequently the use of cream and milk 24 to 36 hours earlier than by any other process.

No ice or expensive buildings necessary.

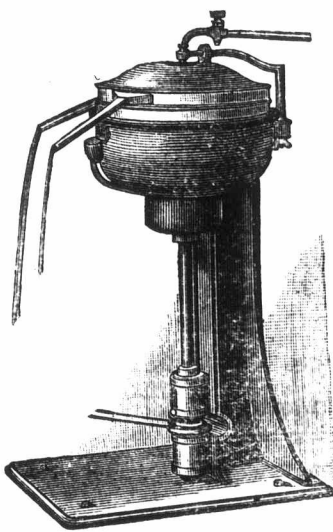
No heavy foundations required.

For further particulars please address

**FRANK WILSON,**

19 St. Peter Street, or P. O. Box 1824, MONTREAL, CANADA.

General Manager DeLaval Cream Separator Company of Canada.



The construction is simple and the apparatus easily cleansed.

With less than one-horse power it will skim the cream from 750 to 800 pounds of milk per hour.

The DeLaval Cream Separator is now in use in the best dairies and creameries in Europe and the United States.

Ameliasburg, Ont., May 29th, 1884.

MR. FRANK WILSON, Manager DeLaval Cream Separator Company of Canada.

DEAR SIR,—We got the Laval Separator ready on Saturday, and used it that evening. We have run it every morning this week. We run through ten to twelve hundred pounds of milk in about one hour and twenty minutes to one hour and thirty minutes. We are pleased with it; it more than meets our expectations. We can discount any record you have given in any of your descriptive catalogues or circulars—do more milk per hour and get more butter from same quantity of cream. We are sure that we are taking over 25 per cent. more butter from the milk than we ever could get by setting Cooley process. There is no use talking about the old slow and uncertain process, this is a sure thing and it is only a matter of very short time when setting milk for cream will be looked upon as out of the question. Will send you actual record of this week's work as soon as possible.

Yours truly,

JOHN SPRAGUE.

Bloomfield, Ont., Sept. 3rd, 1884.

FRANK WILSON, General Manager DeLaval Cream Separator Company of Canada.

DEAR SIR,—I am running the two DeLaval Cream Separators purchased from thee with perfect satisfaction. One has been in operation fifty and the other thirty days. They sit as close together as the bottoms will let them, and our driving belt drives the intermediate that runs both separators. One hand can attend them both, and the engine easily. I would not attempt to make butter without them. The quality is pronounced by all to be the best they ever used.

Yours truly,

LEVI BOWERMAN.

Stockwell, P. Q., Oct. 14th, 1884.

FRANK WILSON, General Manager DeLaval Cream Separator Company of Canada.

DEAR SIR,—After a thorough test of the DeLaval Cream Separator I have no hesitation in saying it will do all you claim for it, and have much pleasure in recommending it to the dairymen of Canada.

Yours very truly,

WM. SAUNDERS.

Sunnyside Stock Farm, Stanstead, P. Q., June 17th, 1884.

MR. FRANK WILSON, Manager DeLaval Cream Separator Company of Canada.

DEAR SIR,—The Separator is running very nicely, separating the cream from the milk as thoroughly as ever was done by cold water setting, and saving the labor of cleaning a large number of cans. It is run part of the time by a boy of fifteen years old, and he has no trouble in managing it. The cream is always sweet and clean.

Yours truly,

G. A. PIERCE.