

# De Laval Separators

THE WORLD'S STANDARD.



De Laval Separators are known wherever butter is made, and have attained a prestige unparalleled in any line of machinery.

The De Laval has "blazed the trail" all the way. Of course, others followed; but most of these, through inefficiency, got lost in the woods. To-day, only those making use of discarded DE LAVAL patents are on the road, and these are kept immeasurably in the rear by the patent-protected "Alpha Disc" and "Split Wing."

In practically every "so-called" separator on the market to-day will be found an imitation of this principle which, though as inferior to the genuine as the hollow bowl is to the disc bowl, must yet be accepted as A STANDING TRIBUTE TO THE PERFECTION OF THE "ALPHA DISC" SYSTEM.

## De Laval Distinctive and Exclusive Features:

Greatest Capacity with Ease of Operation, Ability to Handle Cold Milk and Heavy Cream, Clean Skimming, Low Speed, Easy Cleaning, Indestructibility.

USED IN 98 OF CREAMERIES ON THE AMERICAN CONTINENT.

These are attained through the use of the "ALPHA DISC" and "SPLIT WING" patents. When it is considered that the first cost of a second-class separator not possessing these features is as great as that of a DE LAVAL, the dairyman who thinks before he buys will have a DE LAVAL SEPARATOR AND PERFECT PROTECTION OF HIS DAIRY INTERESTS.

See the De Laval Exhibit on the grounds at the Dominion Exhibition. A sample of the seven styles and sizes of DE LAVAL hand separators will be shown, and those not already familiar with them will have an opportunity of looking into those features which have made De Laval Separators the standard of the world.

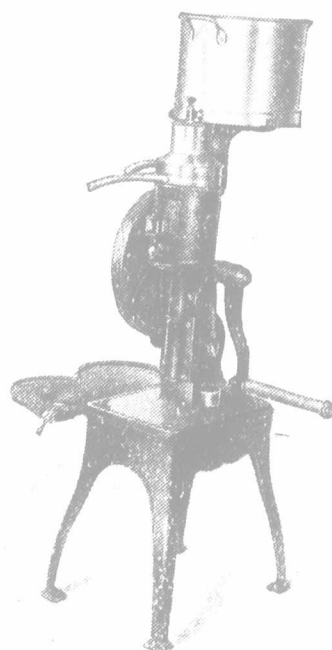
## The De Laval Separator Co.

248 McDERMOT AVENUE,  
WINNIPEG, MAN.

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