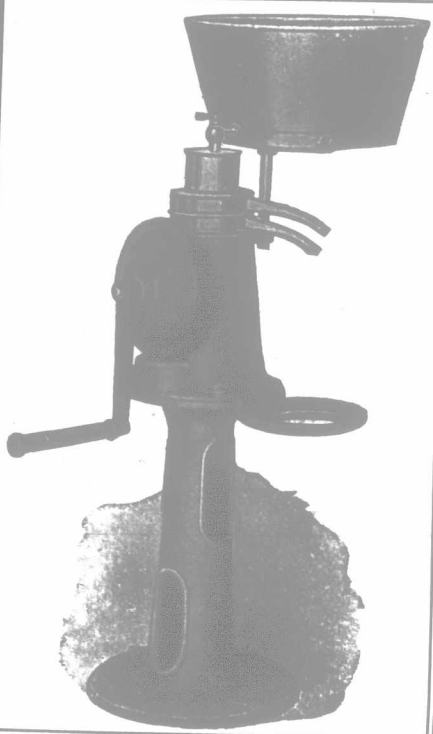


The "Premier"



Cream Separator

Have you seen it?

Are you interested?

If so, make enquiries, or see us **under the Grandstand** at the

TORONTO EXHIBITION

Don't hesitate. We are Premier, and invite competition. Our machine costs more than other separators, but we give you **value for your money.**

SEE IT. TRY IT. BUY IT.

The Premier Cream Separator Co.
559-651 King Street West,
TORONTO, ONT.



FARMER FRIENDS

Don't be deluded into voting for the Taft-Fielding Reciprocity pact.

Reciprocity would cost you more in reducing the prices of what you sell than any little money you can save on the few things you may buy from the United States.

Anyhow, Reciprocity or no Reciprocity

ALWAYS, EVERYWHERE IN CANADA, USE EDDY'S MATCHES

WINDSOR DAIRY SALT

The butter-makers who win the first prizes agree that the purest, richest cream in the world won't make prize butter without WINDSOR SALT.

Practically every butter prize awarded at the fairs last summer went to those who used WINDSOR DAIRY SALT. And they are going the same way this year.

When it comes to cheese, the practical, successful makers throughout Canada consider WINDSOR CHEESE SALT absolutely necessary if they are to make the smooth, rich cheese that "keeps" and commands the highest prices.

Every dealer sells WINDSOR SALT.

WINDSOR CHEESE SALT