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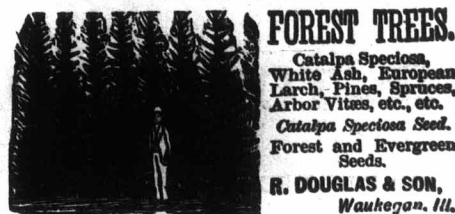
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CLAY CRUSHERS,
BEST IN THE WORLD.
Address
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& SON, Waukegan, Ill.
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Catalpa Speciosa,
White Ash, European
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CREAM BY MACHINERY.

DeLAVAL'S CREAM SEPARATOR.

Frank Wilson, Esq.:

Dear Sir,—I having bought
and used the first Centrifugal
Cream Separator in Ontario,
take much pleasure in giving
you the following facts:

I bought a Burmeister &
Wain Machine, which is the
same as the Danish Weston.
It did good work for a time,
but before the end of the first
year it had cost me over (\$300)
two hundred dollars for re-
pairs, and would not work
satisfactorily, so I put in a
DeLaval, and have given it a
thorough trial, and find it does
its work to perfection. I will
recommend it to all, as any
boy or girl can run it, and I
must say that nothing short of
a first-class machinist can
manage the Burmeister &
Wain.

I have seen the DeLaval
running now the second year,
and it has not cost me (\$2) two
dollars for repairs the whole
time, and is doing as perfect
work as ever.

I also find that the DeLaval
will work at its best by setting
it level on any ordinary floor,
and the Burmeister & Wain
requires a solid stone founda-
tion. The foundation for my
Burmeister & Wain cost me
over (\$50) fifty dollars.

I do the largest cream trade in Canada, as well as manufacture butter and
cheese, and I can with the DeLaval Separator, make a better sample of cream
for a city trade than can possibly be done with the Burmeister & Wain, and
equally good for butter.

All parties wishing to buy Separators are invited to come to my place in the
centre of the City of Hamilton, and see the Burmeister & Wain and the
DeLaval working side by side, and draw their own conclusions.
Yours truly,
W. G. WALTON.

Dear Sir,—My decision has been formed for some time past, and I can say
after due consideration (having used the Burmeister & Wain machine for the
past two years and the DeLaval for the past season) that the DeLaval is in
many ways superior to the Burmeister & Wain, both in regard to speed in
separating, durability, and simplicity. Space does not permit me to enumerate
the advantages the DeLaval has over the Burmeister & Wain, suffice it to
say that if I was going to start a butter factory I would put in the DeLaval
Separator.
Yours truly,
ALEX. PREFONTAINE, Butter Maker.

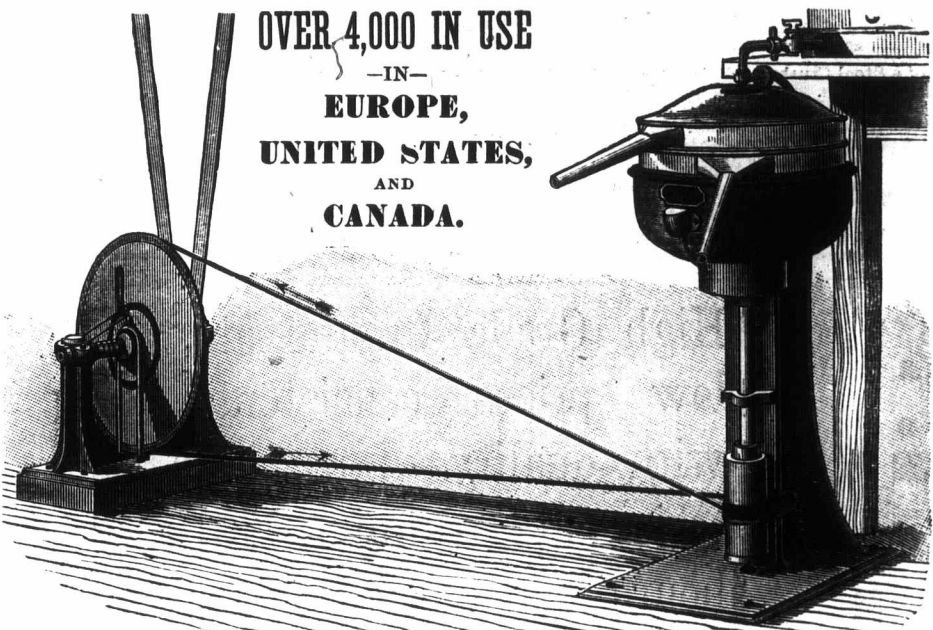
The Judges of the great English Dairy Fair, just held in London, have made a report of an exhaustive comparative test between the DeLAVAL and
DANISH machines, resulting in favor of the DeLAVAL on every point covered by a Cream Separator. They give it the highest recommendation for supe-
riority in construction, operation and results that any implement has ever received, and their endorsement clinches the evidence of the great merits and
advantages of this most useful of all dairy appliances. They state that no butter-maker can afford to be without one. They say, also: "In regard to the
essential points of construction, separation, temperature and quality of cream, the DeLaval was far ahead of its opponents, and quite
deserved the GOLD MEDAL given by the Council. The power of raising the skim milk after separation to a lighter level seemed to entitle the large A Danish
to a second prize, but the failure to separate the milk satisfactorily debarred the other Danish machine from any further recognition."

DeLAVAL CREAM SEPARATOR CO.

WM. CLIME, Jr., Agent, LISTOWEL, ONT.

243-a

FRANK WILSON, General Manager for Canada, 19 St. Peter Street, MONTREAL.



OVER 4,000 IN USE

—IN—

EUROPE,

UNITED STATES,

AND

CANADA.

St. Lin, P.Q., Dec. 30, 1885.

Dear Sir.—After minute
examination and repeated
trials, I certify that the
DeLaval Cream Separators
work extremely well.
They offer great advan-
tages to the dairy interests
by their economy, quality
and increased quantity of
butter produced, and the
great advantage to farm-
ers to have only to send
their milk once a day to
the factory. The process
of working is very simple;
however, it would be a
good plan for anyone
about to establish a cream-
ery to serve a few days'
apprenticeship to save
himself unnecessary ex-
pense. I believe it essen-
tial to its proper working
to procure a good engine
and to have a competent
man to set up and start
the machine.

The following is the re-
sult I have obtained by
using the DeLaval Cream
Separators during one and
a-half months, from 1st
Sept. to Oct. 15th. I re-
ceived 207,420 lbs. of milk,
and have manufactured
9,643 lbs. of butter from it,
which gives an average of

214 lbs. milk to the pound of butter. I could not obtain this result by any
other process. I invite any persons desirous of establishing a creamery to
come and pass a few days at my factory, and I will give them all the informa-
tion and lessons they want, free of charge.

E. DESMARAIS.

Wyoming, Ont., Oct. 10, 1885.

Dear Sir,—I have now used three DeLaval Cream Separators daily for five
months. They are running nicer to-day than when we first started, give the
highest satisfaction, and have not cost me one cent for repairs except to
renew two small belts. After they are put in motion in the morning my
daughter, aged 15 years can run them until we put through 6,000 lbs. milk; in
fact, I think they will be hard to beat. Anyone intending to purchase a
machine could not do better than buy a DeLaval. They make a thorough
separation of cream from milk, and I also claim that is the only way to get
pure butter, viz. by passing the milk through a separator, as it takes all
foreign matter out of the milk which is retained in the bowl of the separator.
I have no interest in the sale of machines.

JOHN HARTLEY.