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WHY THE CAPITAL GETS 999/1000 OF ALL THE CREAM!

In order to realize just why The Capital Cream Separator gets more cream from a given quality of milk than any other type of separator anywhere—why its loss of butter-fat is less than one-fifth the average loss of machines of all other makes—one has only to study the wonderful wing-cylinder skimming device of The Capital, as against the comparatively crude mechanisms of other types.

This wonderful wing-cylinder is really a very simple affair when you come to look at it—so simple, in fact, that the only wonder is it was not invented long ago. It is merely a number of curved wings of thin, tough steel, all heavily tinned and with all the flanges locked to one central ring.

Think of the simplicity of washing it!

Now, there are two important things to remember about this wing-cylinder: first, that it gets 999/1000 of all the butter-fat; second, that after the butter-fat is once extracted, it is never re-mixed with the skim.

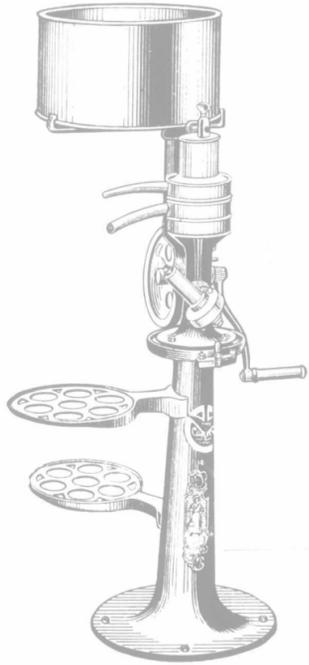
The way The Capital gets all the butter-fat is this: As the whole milk enters the revolving bowl, it is instantly whirled between the wings in a perfect multitude of exceedingly thin films; centrifugal force at once sends the lighter contents of the milk—the cream or butter-fat—to the

upper edges of the wings, whence it is led direct to the point of exit; the heavier skim milk, freed of all the butter-fat that any process can get out of it, falls, naturally, to the wings' lower edges, flows thence to the bowl's wall, and from there travels in a straight line to the discharge spout.

Notice how directly both the cream and the skim leave the machine as soon as they are separated. The whole process is complete in one, single operation—a statement that can be made only of The Capital Cream Separator. This statement can be made of no hollow-bowl machine—of no machine that uses perforated cones, regardless of their size or number. There is no re-mixing and re-separating with The Capital.

What this means in labor is easy to calculate—just as it is easy to understand the cream it saves. The difference in favor of The Capital is the difference between a loss of 4 1/2 ounces of butter in every 500 lbs. of whole milk, and a loss of only 8-10 of one ounce in the same quantity of whole milk.

But this is only a single point about The Capital. There are other facts, fully as important, which we will be glad to tell you if you will only ask us. Will you WRITE us about it?



The above illustration shows the wing-cylinder Capital Cream Separator—the separator that gets 999/1000 of all the butter-fat.



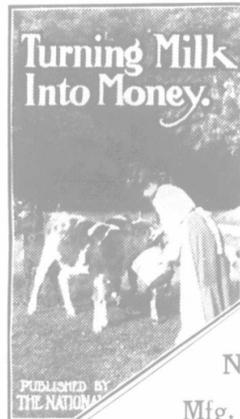
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THIS book, "Turning Milk Into Money," is worth money—stands for dollars in the pocket—to any man who is in the business of dairy farming for profit. The aim of this book is to point out to the intelligent dairyman the methods by which he can realize as high a percentage of profit as possible upon his fixed capital. The story of The Capital is told in the book, of course. But it is told only from the standpoint of increased revenue—in the light of helping to make your business a payer of greater dividends. We believe that if we can make more farmers realize how great are the profits of the dairying business, when it is worked right, that more farmers will go into dairy farming, and that we will have a wider market. And it is with the object of making the practical, level-headed man realize these facts, that "Turning Milk Into Money" was written. Do you want to read it?

THE COUPON BRINGS YOU ONE COPY OF THE BOOK FREE USE IT

Sign your name and address to the coupon, address it to our branch nearest you, and send it in today. The book will go to you postage paid and without charge by return mail. Then when you get it go through it carefully, study its contents, page by page, and after you have read it put into execution the suggestions it offers. Do this and you will find it will help you in "Turning Milk Into Money." Don't put it off; fill out the coupon and send it now. Get your copy as soon as you can, for the edition is limited. Remember, this puts you under no obligation. If you are interested, we want to send you "Turning Milk Into Money."



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