

DE LAVAL

CREAM SEPARATORS

ARE USED EXCLUSIVELY BY

98% of the World's Creameries.

TEN YEARS AGO THERE WERE a dozen different makes of creamery or factory separators in use. Today over 98 per cent. of the world's creameries use DeLaval Separators exclusively.

IT MEANS A DIFFERENCE OF several thousand dollars a year whether a De Laval or some other make of separator is used in a creamery.



EXACTLY THE SAME DIFFERENCES exist on a smaller scale, in the use of farm separators. Owing to the fact, however, that most

farm users do not keep as accurate records as the creameryman, or test their skim-milk with the Babcock tester, they do not appreciate just what the difference between a good and a poor separator means to them in dollars and cents.

NOW, IF YOU WERE IN NEED OF legal advice, you would go to a lawyer. If you were sick you would consult a doctor. If you had the toothache, you would call on a dentist. Why? Because these men are all specialists in their line, and you rely upon their judgment and skill.

WHEN IT COMES TO BUYING A separator why not profit by the experience of the creameryman which qualifies him to advise you correctly? He **knows** which separator will give you the best service and be the most economical for you to buy. That's why 98 per cent. of the world's creameries and milk dealers use the De Laval exclusively.

THERE CAN BE NO BETTER RECOMMENDATION for the De Laval than the fact that the men who make the separation of milk a **business** use the De Laval to the practical exclusion of all other makes of cream separators.

A De Laval Catalog, to be had for the asking, will make plain the many points of superiority of De Laval Cream Separators.

DeLaval Dairy Supply Co., Limited

MONTREAL PETERBORO WINNIPEG VANCOUVER

50,000 Branches and Local Agencies the World Over

Please mention the O. A. C. REVIEW when answering advertisements.