### Come to headquarters for your Separator. Choice of Cone or Disc Method. The size and price that will suit your requirements. Guarantee good as a Government Bond.

OU know, of course, that there are two standard methods of cream separation-the cone and the disc. Naturally, there is great rivalry between the makers of these two types.

The makers of the disc type laud the merits of that type to the skies and knock the cone machines as hard as possible, while the makers of the

cone type just reverse the argument.

Now, in the face of such widely different claims, how is a man or woman-how are you-to find out the truth?

Well, there is a way.

It's just this:

Ask the EMPIRE AGENT.

He will tell you the truth. It is to his advantage to do so, because the EM-PIRE LINE OF QUALITY CREAM SEPARATORS comprises both typesthe cone and the disc.

And the truth of the matter is this: BOTH METHODS ARE GOOD.

But ONE method is better for you

than the other. It all depends upon your requirements.

So just go to the Empire Agent in your locality and hear the FACTS about both types. Then-and only then-will you be able to select the method that will suit you best.

This is the only sure way to avoid the

structed separator, no matter what method, is a mighty poor investment-an expense and an annoyance, to put it mildly.

In our FREE DAIRY BOOK, we tell you the plain, unvarnished truth about the construction and superior features of the Frictionless Empire (cone type) and the Empire Disc.

In each type we offer you the world's best separator.

Both are sold with a GUARANTEE as good as a Government Bond-a guarantee that ACTUALLY guarantees.

Both are made of Empire-Quality of materials by the same expert workmen in the

most modern separator factory in the world.

One type costs less than the other, but that is because it costs less to make.

BUT BE SURE AND WRITE FOR THE BOOK.

### EMPIRE Line of Quality Cream Separators

costly mistake of buying a disc separator when your requirements call for a cone, or of purchasing a cone when a disc would have suited you better.

After deciding on the method, the next step is to decide on the MAKE.

This is even more important than the choice of the Method, for a poorly con-

### Frictionless Empire

This is the original cone type separator. Like every other good thing, it has imita-tions. But the imitations do not approach within comparison distance of this machine.

Empire patents prevent the use of the Ball Neck Bearing and the Three Ball Bottom Bearing-so no other cone separator can be made to run so easily.

Other Empire patents prevent the use of such a simple driving mechanism—the Frictionless Empire is less likely to get out

It has no closed bearings on the spindle where every other separator company puts at least one and generally two-therefore less wear on Frictionless Empire.

It runs so easily it requires a brake to stop it.

These points of superiority, with the lighter bowl, the easier-cleaned skimming devices, and the safety clutch, make the Frictionless Empire (the close-skimming wonder) the best cone separator in the

Complete line of sizes.

## FREE BOOK

Fully describes the Cone and Disc methods of Cream Separation. Gives many practical dairy pointers. Every dairyman should have a copy.

### Free Trial

You can have an Empire on a liberal free trial offer if you

#### The Empire Disc

This machine is modelled on the lines of a disc separator that is acknowledged the best disc machine in all Europe—the home of the disc separator.

After the Empire Company secured the rights to manufacture this machine in America our expert designers were given the task of improving this separator, if

possible. They did so with this result: The Empire Disc Bowl weighs twenty per cent. less than any other disc bowl of the same capacity with the central distribution feed.

It has the simplest driving mechanism. The discs can actually be THOROUGH-LY cleaned.

It has the Three Ball Bottom Bearing, same as the Frictionless Empire, therefore no other disc can run so easily.

And certainly no other disc machine skims as closely as this improved European champion.

Complete line of sizes.

But request the Free Dairy Book and get complete information. Just send your request by next mail.

# The Empire Cream Separator Company of Canada, Limited

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