

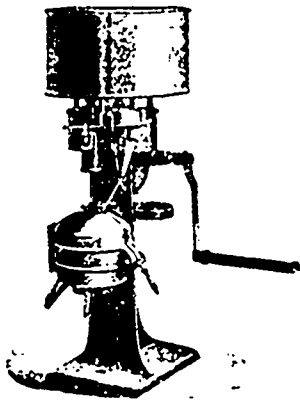
the richness of the cream during the run. The price of the 2,500 lb. belt separator is \$500.

The De Laval separator. This widely-known and popular separator is manufactured in Canada, by "The Canadian Dairy Supply Co.," of Montreal. The distinctive feature of this

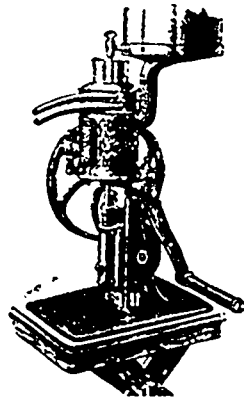
does clean work at low temperatures and in handling "old" winter milk.

The capacity of these machines has recently been increased by an improvement in the way the milk is distributed through the discs, while the new radial spring top bearing is another great improvement. Both of the above may be

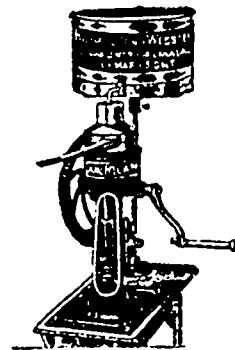
for clean skimming, and is easy to clean. This separator is guaranteed to skim up to its full advertised capacity with no more loss than one-tenth of one per cent. of fat in the skim-milk. The 350 lb. style is listed at \$75. The largest size, style No. 3, has a capacity of 1500 lbs. per hour.



McIotte Cream Separator, hand power.



De Laval Cream Separator, hand power.



American Cream Separator, hand power.

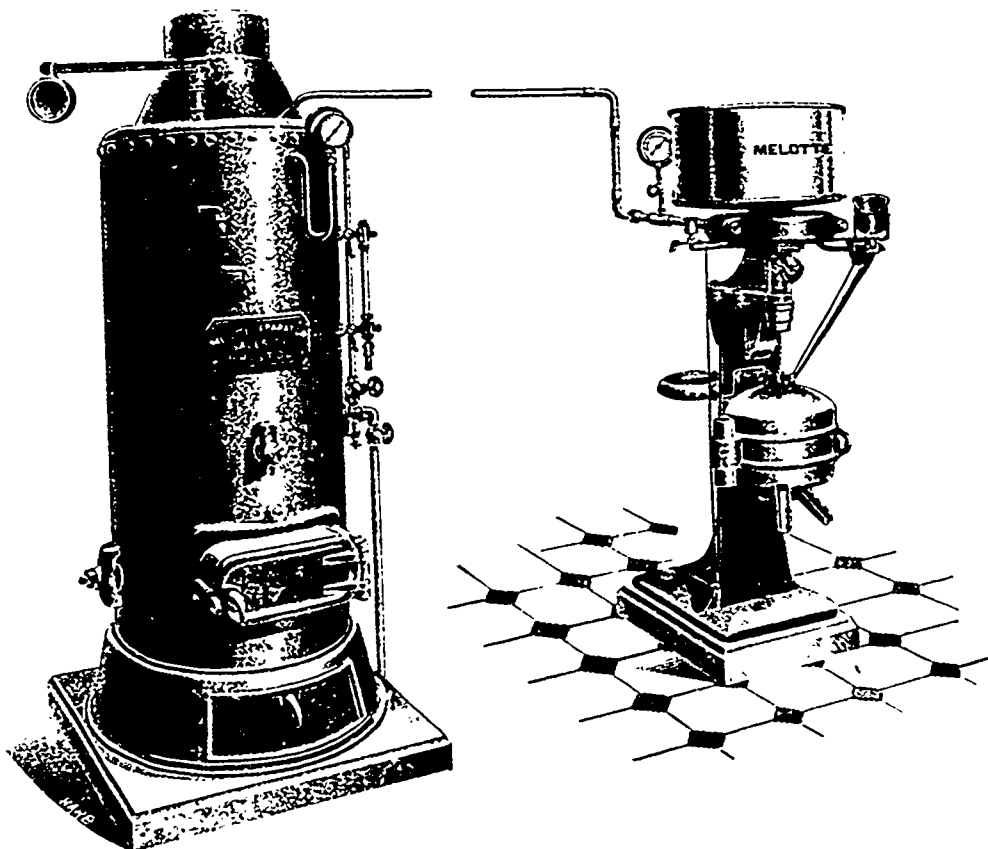
separator is the "Alpha" improvement, or disc bowl device. The bowl is filled from top to bottom with these discs (see cut), which serve the purpose of dividing the milk into as many thin layers as there are discs. It is easy to see that when the milk from the centre tube is by the centrifugal force driven towards the periphery of the bowl, its heavier portion must be forced along the under sides of the discs, while the cream approaches the centre along the top surfaces of the discs. This is a great improvement over the application of the centrifugal force to the milk in a solid bulk. Its efficiency is proved by the fact that it

fitted to the older machines. In the power sizes the steel point of the lower spindle runs on two trundle wheels, a feature which combines weight-carrying ability, with small friction and great durability.

Sizes vary from 175 lb. to 3,000 lb. per hour, and prices from \$65 to \$525.

The National Cream Separator is made by the Raymond Manufacturing Co., Ltd., and sold by the Creamery Supply Co., Guelph, Ont. It is very easy to turn on account of the spindle running on a steel ball the same as in some power separators, and the worm wheel on bicycle ball-bearings. The bowl contains a very efficient device

The Sharples Separator is manufactured in the United States. The Canadian agents for this popular line are Messrs. D. Derbyshire & Co., Brockville, Ont. Two dairy styles are made, "The Safety Hand Separator," and "The Little Giant Separator." Two sizes in each style are advertised, 300 and 600 lb. per hour each in capacity. The "Little Giant" is driven by a steam jet from a farm boiler. Both styles are neat and substantial in appearance, and do good work. The "Tubular" Nos. 25 and 40, which figures multiplied by 100 give the capacity in lbs. of milk per hour, is a radical departure from all existing



Meloite Steam Turbine Separating Plant.