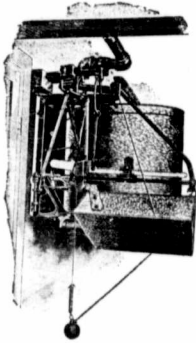


We are Sure



You would not expect your patrons to deliver their milk to you any great length of time if they are required to dump it into the receiving vat while you estimate the amount from the number of cans on the wagon? Why should you expect them to allow you to return their skimmilk in any such slipshod, hap-hazard fashion?

Our

Ideal Skimmilk Weigher

Is just as accurate as your weighing scales or the man that operates them. If you don't know about it, write us for information.

CREAMERY PACKAGE MFG. COMPANY,
COWANSVILLE, QUE.

CANNOT BEAT THE "ALPHA" IN A FAIR TEST.

FROM

MATTHEW MOODY & SONS

(Factory and Head Office, Terrebonne, P.Q.)

MANUFACTURERS OF

Rakes, Mowers, Reapers, Binders, Threshing Machines, Ensilage Cutters, etc., etc.

Terrebonne, July 16, 1900.
I, the undersigned, Geo. Belanger, manager for M. Moody & Sons, have bought for Mr. Henry Moody's account two (2) Alpha No. 1 Separators, from the Canadian Dairy Supply Co., after a test of the Alpha De Laval Separator against the "U.S." machine, held on the 10th and 11th of July. In the results obtained by both tests of machines, the difference was large enough to warrant me buying the two Alpha Separators, and I recommend all butter makers thinking of purchasing a Separator to get an Alpha, as no other will give such satisfaction from the work.
[Signed] G. W. BELANGER, Mgr.

Terrebonne, January 5, 1901.

GENTLEMEN :

Yours of the 2nd inst. to hand. The two Alpha Separators which we bought from you during the past season have been in constant use and have given us every satisfaction both as to their capacity and as to the quality and quantity of product.

Yours truly,

M. MOODY, & SONS.

THE TEST.

Here are the results of the test, under Inspector Corbeil's Supervision :

	10th July, 1900	11th July, 1900
	U.S. Separator No. 1	ALPHA No. 1
Milk received	9446 lbs.	9571 lbs.
Average temperature	72 Deg. F.	72 Deg. F.
Per cent. of fat in milk	3.80%	3.80%
Duration of skimming	3 hrs. 50 min.	2 hrs. 50 min.
Amount skimmed per hour	2464 lbs.	3378 lbs.
Speed of Separator	7800 Revolutions.	6400 Revolutions.
Average fat left in skim milk, samples taken every 15 minutes	0.07	0.03

THE CONCLUSION.

Butter Fat saved by the Alpha on 9571 lbs. milk, as compared to the U.S. performance... 3 83/100 lbs.
Equal to finished Butter... 4 40/100 lbs.
Also saved by the Alpha, as compared to additional time occupied by the run of the U.S. :—
a. Power, oil, wear and tear, attendance, Patron's time, waiting outside the door, spoilt quality of milk..... One hour.
b. Power, 50% less than with the U.S. during 2 hrs. 50 minutes, equal to..... 85 minutes.

And this economy will be a daily occurrence during the lifetime of the Alpha, and will be increased as the season advances and milk is harder to skim.

For Catalogue and further information apply to

CANADIAN DAIRY SUPPLY CO.

GENERAL AGENTS FOR CANADA

327 COMMISSIONERS ST. . . . MONTREAL

Maxwell's "Favorite" Churn.



Patent Foot and Lever Drive.	No.	Holds	CHURNS
•	0	8 gal.	4 to 8 gal.
•	1	10 "	1 to 5 "
•	2	15 "	2 to 7 "
•	3	20 "	3 to 9 "
•	4	26 "	4 to 12 "
•	5	30 "	6 to 14 "
•	6	40 "	8 to 20 "

Superior in Workmanship and Finish

DAVID MAXWELL & SONS
St. Mary's, Ontario, Canada.

Up With the Times...

Progressive Cheese and Butter makers use : : : : :

Windsor Salt

because they know it produces a better article, which brings the highest price.

THE WINDSOR SALT CO.
Limited
WINDSOR, : : : : ONT.

Cheese and Butter

Makers of these articles, in many instances, do not pay the necessary attention to the quality of the salt they use. Some people think that "salt is salt," and it does not matter where it comes from or who makes it. This is a great mistake, for it is essential that to produce the best Butter or Cheese nothing but the purest salt should be used.
The number of prizes obtained by user: of

"RICE'S or COLEMAN'S" DAIRY SALT

at the various exhibitions is conclusive proof that these brands of salt stand unrivalled. For prices, etc., address

R. & J. RANSFORD,

Clinton, Ont.