

# Closest Skimming

THE best of the high prices are paid for butter of firm, solid quality made from cream in which the globules of milk-fat remain unbroken. That is the kind of butter you can be selling when you have a

## Renfrew

In the straight wing bowl of an ordinary separator the delicate globules of butter-fat are dashed against the inside edges of the discs and are smashed. This means inferior butter. In the Renfrew these frail globules are conveyed in the milk along curved wings without whipping. The result is you get firm butter that commands higher prices.

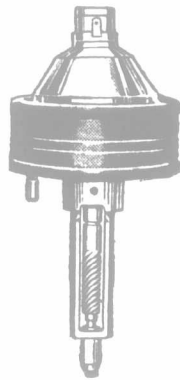
The curved wings mean close skimming—that is, more production of cream, more good butter to sell. The curved wings do half

the separation themselves, relieving the discs. Thus the skimming is done quicker and better. The Renfrew skims right down to the last drop.

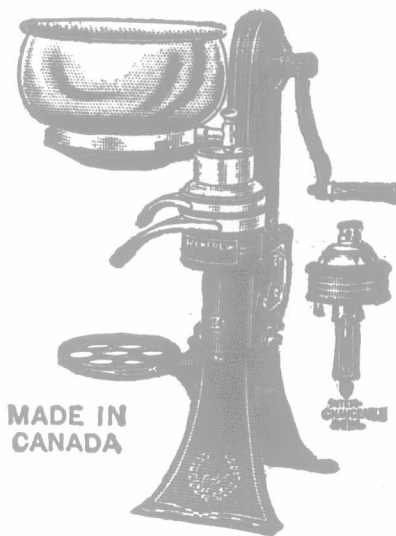
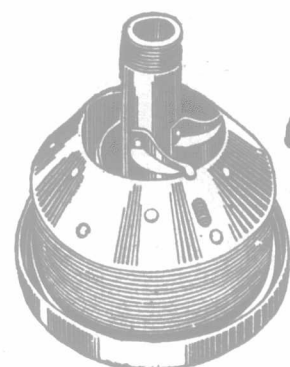
Remember this particularly—no other separator has these patented curved wings.

In our illustrated booklet we give tests by Government Dairy Schools showing that the Renfrew gets all but 1-10 lb. of butter-fat in 1000 lbs. of milk skimmed.

Our literature also explains the exclusive Renfrew interchangeable Capacity feature. It enables you to change your capacity from 350 lbs. to 1000 lbs. if you like, without putting extra strain on your machine. All you have to do when changing capacity is to order bowl and fittings of the size you want instead of having to buy an entire new machine.



Write for free literature today. It shows why it will pay you handsomely to replace your present machine with the up-to-date Renfrew.



## The Renfrew Machinery Company, Limited

Head Office and Works, Renfrew, Ont.

Agencies almost everywhere in Canada

Eastern Branch, Sussex, N.B.

Other lines: Happy Farmer Tractor, Farmer's 2000 lb. Truck, Scale Renfrew Kerosene Engines