

# De Laval Separators

De Laval Separators have "blazed" the trail to successful dairying, and for more than a quarter of a century have gone hand-in-hand with it. They stand for demonstrated superiority, vouched for by every jury on awards at every important exposition since their earliest history, including St. Louis, 1904, and Portland, 1905.

B. 205 RA PC 40, Portland, Org. Oct. 10th.

The De Laval Separator Co.  
74 Cortlandt St., New York.

Gold Medal awarded De Laval. No grand prize offered. We are only exhibitor receiving all gold medals on entire exhibit.

C. E. Hill, Mgr.

**IF YOU ARE  
LOOKING FOR  
SOMETHING "JUST  
AS GOOD" FOR LESS  
MONEY,** you won't find it.

The "so called" cheap separator is cheap only from the standpoint of its manufacturing cost, and its value to the purchaser for use is decreased in proportion to the difference in first cost between it and the separator of genuine worth.



**THE REASON WHY:** The DE LAVAL Separator skims more milk in a given time, skims it more thoroughly, runs easier, is stronger, and built with more attention to detail and wearing qualities than imitating machines. In addition to these features, and largely responsible for them, are the "Alpha Disc" and "Split Wing" patents, used exclusively in De Laval Separators.

**THE SALES OF DE LAVAL SEPARATORS INCREASED 40% IN 1905.** This is an unqualified tribute to the DE LAVAL and to the ability of Western dairymen to discriminate in cream separator values. Over 600,000 in use. More than ten times all other makes combined. Write for new catalogue.

## THE DE LAVAL SEPARATOR COMPANY

New Offices, Stores and Shops: 14-16 Princess St., WINNIPEG, MAN.

Montreal

Toronto

New York

Chicago

Philadelphia

Portland

San Francisco