

CREAM BY MACHINERY. DeLaval's Cream Separator

3,000 IN USE IN EUROPE AND AMERICA.

Frank Wilson, Esq.
Dear Sir,—I having bought and used the first Centrifugal Cream Separator in Ontario, take much pleasure in giving you the following facts.

I first bought a Burmeister & Wain Machine, which is the same as the Danish Weston. It did good work for a time, but before the end of the first year it had cost me over (\$200.00) two hundred dollars for repairs and would not work satisfactorily, so I put in a DeLaval and have given it a thorough trial, and find it does its work to perfection. I will recommend it to all, as any boy or girl can run it, and I must state that nothing short of a first-class machinist can manage the Burmeister & Wain.

I have seen the DeLaval running now the second year, and it has not cost (\$2.00) two dollars for repairs the whole time, and is doing as perfect work as ever.

I also find that the DeLaval will work at its best by setting it level on any ordinary floor, and the Burmeister & Wain requires a solid stone foundation. The foundation for my Burmeister & Wain cost me over (\$50.00) fifty dollars.

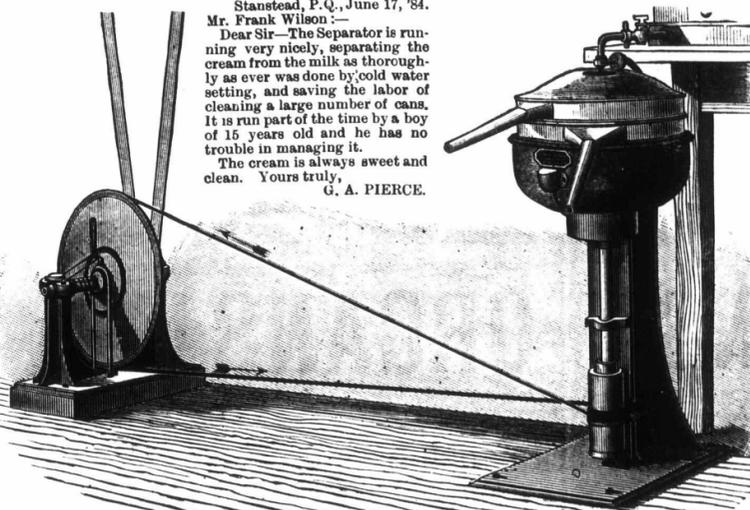
I do the largest cream trade in Canada as well as manufacture butter and cheese, and I can, with the DeLaval Separator, make a better sample of cream for a city trade than can possibly be done with the Burmeister & Wain, and equally good for butter.

All parties wishing to buy Separators are invited to come to my place in the centre of the City of Hamilton, and see the Burmeister & Wain and the DeLaval working side by side, and draw their own conclusions.

Notes.—It is a well known fact that, as an engineer and machinist, Mr. W. G. Walton stands second to none. He is also manager of the Farmers' Dairy Company of Hamilton, and his opinion is well worth the careful consideration of all intending purchasers of Cream Separators.

The Judges of the great English Dairy Fair, just held in London, have made a report of an exhaustive comparative test between the DE LAVAL and DANISH machines resulting in favor of the DE LAVAL on every point covered by a Cream Separator. They give it the highest recommendation for superiority in construction, operation and results that any implement has ever received, and their endorsement clinches the evidence of the great merits and advantages of this most useful of all dairy appliances.

They state that no butter-maker can afford to be without one. They say, also: "In regard to the essential points of construction, separation, temperature and quality of cream, and analysis of cream, the De Laval was far ahead of its opponents, and quite deserved the GOLD MEDAL given by the Council. The power of raising the skim milk after separation to a lighter level seemed to entitle the large A Danish to a second prize, but the failure to separate the milk satisfactorily debarred the other Danish machine from any further recognition."

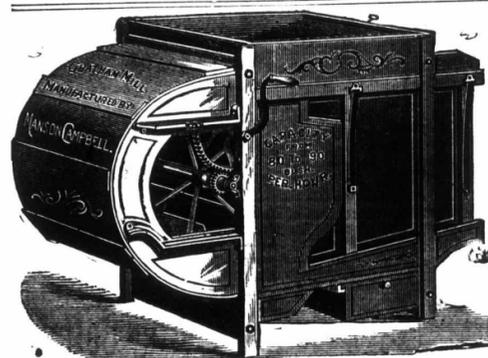


Sunny Side Stock Farm, Stanstead, P. Q., June 17, '84.
Mr. Frank Wilson :—
Dear Sir—The Separator is running very nicely, separating the cream from the milk as thoroughly as ever was done by cold water setting, and saving the labor of cleaning a large number of cans. It is run part of the time by a boy of 15 years old and he has no trouble in managing it. The cream is always sweet and clean. Yours truly,
G. A. PIERCE.

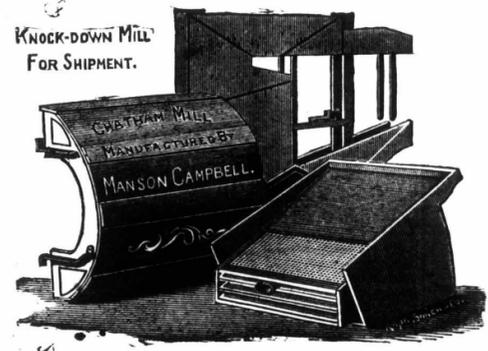
Bloomfield, Ont., Sept. 3rd, 1884.
Mr. Frank Wilson :—
Dear Sir,—I am running the two DeLaval Cream Separators purchased from you with perfect satisfaction, one has been in operation fifty and the other thirty days. The Separators set as close together as the bottoms will let them and one driving belt runs both machines. One hand can attend them both and the engine easily. I would not attempt to make butter without them. The quality is pronounced by all to be the best butter they ever used. Yours truly,
L. V. BOWERMAN.

Stockwell, Canada, October 14th, 1884.
Frank Wilson, Gen. Man.:
Dear Sir—After a thorough test of the De Laval Cream Separator, I have no hesitation in saying it will do all you claim for it, and have much pleasure in recommending it to the dairymen of Canada. Yours very truly,
WM. SAUNDER

DE LAVAL CREAM SEPARATOR CO.
FRANK WILSON, General Manager for Canada, 19 St. Peter Street, MONTREAL, Quebec.
JOS. H. REALL, President, 32 Park Row, NEW YORK.



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In addition to the Cockle Riddle and Gang and Grader for separating oats from wheat, each mill will have Screens and Riddles for cleaning Chess and Whitecaps from wheat, also to clean Oats, Barley, Peas, Beans, Corn, Clover Seed, Timothy Seed, Flax, and first-class for Chaffing.
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