

What Should a Good Cream Separator Do?



FIRST: A good Cream Separator should skim FIRST: A good Cream Separator should skim close. The Prictioniess Empire skims to a trace t tosses Just one pound of butter fat in every five thousand pounds of milk. The Prictioniess Empire gets thirty per cent. more cream than old style methods. Thirty per cent. more profitable to you.

SECOND: A good Separator should be easy to clean thoroughly. The few skimming devices of the Frietionless Empire are as easily and thorough-ly washed as a glass tumbler. Cream without a taint can only be obtained from a separator than only be thoroughly selamed.

can be thoroughly cleaned. THIRD: A good Separator should save you work. The Frictionless Empire does the skimming in a fraction of the time required by old style methods. It saves many hours of work.

FOURTH A good cream Separator should be durable. The average cost per Empire machine has been but 17c per year for repairs (outside of rings and brushes) during twenty years of service.

No other separators will do all these things. Many claim to do so, but they cannot, because Empire patents prevent them.

The EMPIRE Line of CREAM SEPARATORS

THE EMPIRE CREAM SEPARATOR CO. OF CANADA LTD. Sussex, N.B. Toronto, Ont. Montreal, Que. Winnipeg, Man.



Imported Clydesdale Mares of the Rent Paying Sort-Interior of the New Dairy Stable at the Eastern Ontario Live Stock Show

No. 1-Heather Polly (imp) (23,98) (24,99), No. 2. Lady Clyde (imp) (23,94) (25,49), Roth animals are owned and were imported by Messrs. Smith & Eadie, Vars. Ont., The lower half of this page presents a view of the cattle in the new dairy stable at the Eastern Ontario Live Stock and Poultry Show. The stanchions and there equipment in the stable were put in by the Louden people.

—All photos taken expressly for Farm and Dairy Hustrated Supplement

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