

# Five Good Reasons

Whether you have no Separator at all or are using an old, partly worn out machine, there are five good reasons why you should buy a "STANDARD".

**1st.**

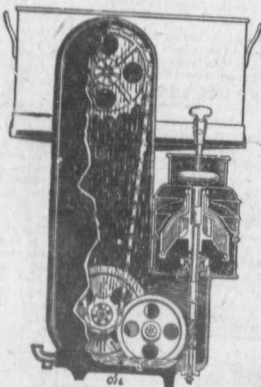
## SKIMMING

Repeated tests by leading Dairy Authorities in Canada and elsewhere, have proved beyond question that the "STANDARD" skims cleaner, under all conditions, than any other Cream Separator.

Prof. H. H. Dean, of the Ontario Agricultural College, Guelph, says, "Our Inspector, Mr. Smith, makes the following report on the test made with our Separator, in which 150 lbs. of skimmed whey containing .29% fat, was skimmed in 21 minutes. The whey cream tested 50% fat, the skimmed whey containing .01% fat. This we consider a very satisfactory test."

Prof. R. M. Washburn, of the University of Minnesota, St. Paul, U.S.A., reports the following results:

From 65 lbs. of milk containing 4.6 fat, separated at a temperature of 90 deg. Fahr. Percentage of fat in cream 30%. Percentage of fat in skim milk 01%.



*Standard*

**2nd.**

## CAPACITY

Every "STANDARD" Separator skims over its rated capacity.

A test made at the Eastern Dairy School at Kingston, with a Size 4 "STANDARD" listed capacity 400 lbs. per hour, gives the following results, with milk separated at 80 deg. Fahr.

Pounds of milk separated .....	300
Time taken for separating .....	23 min.
Percentage of fat in cream .....	27.5%
Percentage of fat in skim milk .....	.02 1/2%

This shows that, although rated at 400 lbs. per hour, the machine actually skimmed at the rate of over 520 lbs. per hour, and still skimmed closer than most other separators do while skimming at their rated capacity or less.

**3rd.**

## CAPACITY CHANGE

The capacity of a "STANDARD" Separator can be increased at any time by a simple change of parts at a low cost. The "STANDARD" need never be too small.

For instance: One of our customers, early in 1915, bought a Size 2 "STANDARD" capacity 350 lbs. per hour. This year he had nearly twice as many cows milking, and needed a larger machine. We increased the capacity of his "STANDARD" to 600 lbs. per hour by giving him a new Size 6 bowl, etc., for the difference in price and an insignificant charge for depreciation on the old parts turned in.

An important point in connection with our Capacity Change is, that we supply a new bowl complete, of the larger capacity required. It is not a make-shift change of skimmers.

**5th.**

## SERVICE

The "STANDARD" is in every respect a Canadian machine, built right here at Renfrew, Ont., by ourselves, and we will stand up to our guarantee, and protect you and every user of our machines. Think what this means to you, if you need spare parts, or expert assistance at any time in a hurry. You cannot expect manufacturers outside of Canada to give you a service equal to ours in speed or completeness.

The sectional cut of the "STANDARD" shown above, will give you an idea how it is built, but we want to show you a machine in actual operation in your own dairy, and will be glad to do so without any cost or obligation on your part.

Just write and tell us that you would like to see the "STANDARD" at work. We will do the rest.

Our latest Cream Separator book is free on request.

**4th.**

## DURABILITY and OILING

We use the best quality of Phosphor Bronze in our spindle bearings and worm gear.

Our shafts are made from the finest Drillrod Steel. The main gear is of the new style helical type, and worm sleeve on the bowl spindle is interchangeable.

All the running parts of the "STANDARD" Cream Separator are contained in an oil-tight, dust-proof casing, and run in an oil bath. On account of the "STANDARD" unique, self-oiling system, there is no wear on the running parts, and "STANDARD" Separators are good for years of hard work. The "STANDARD" is the only real self-oiling cream separator.



**The Renfrew Machinery Co., Limited** Head Office and Works: Renfrew, Ont.  
Agencies Almost Everywhere in Canada

**The "Estimated Butter" Basis**  
EDITOR, Farm and Dairy, — As an Ayrshire breeder, I am pleased with the announcement of the wonderful record made by the cow, "Garclaugh May Mischief," as given in your last issue, and it is also worthy of note that she is one of the strong constituted, level type animals showing good udder, veining and teat development. It should be a source of gratification to Ayrshire breeders to know that so many of our high record cows are possessed of that true bred type so much desired in our present-day breed-

ing operations, as witness such noted examples as "Auchenbrae Brown Kate," "May Mischief," "Jean Armour," "Milkmaid 7th" and many others we could mention.

There is one thing, however, in connection with records announced by Ayrshire breeders, both here and in the United States, that I would like to take exception to, and that is the estimated amount of commercial pounds butter fat. It is well known that Holstein breeders arrive at their basis on the 8% per cent fat lbs. butter fat would have her butter

production rated as 500 lbs.; or one producing 16 lbs. fat in seven days would be called a 20-pound cow.

It is claimed by some that this rate is a little too high for an average, but it is not my purpose in this article to discuss that phase of the case but to deal with matters as they exist. This custom has been followed for many years, I believe, by our Canadian Holstein breeders, and our nothing else than work on the same basis. As it is practically impossible to make a change in this respect now, owing to the number of records made and published, there is only

one course open to enterprising breeders of pure-bred dairy cattle, and that is to use the same standard as that adopted by our friends of the black and white breed. To illustrate from the present instance: "Garclaugh May Mischief," as announced, produced 25,328.7 lbs. milk containing 894.91 lbs. butter fat, equivalent to 1,022.83 lbs. commercial butter. But if she had been a Holstein cow it would have read like this:

"Colanthea Pleterje," etc., etc., produced 25,328.7 lbs. milk containing 894.91 lbs. fat, equivalent to 1,118.66 lbs. commercial butter, or a