



Vol. 1. No. 5.

KINGSTON, ONT., CAN., NOVEMBER, 1898.

50¢ Per Year.

SOME INTERESTING

“SOLAR-PLEXUS” KNOCKOUTS OF THE LATEST Fake in Cream Separators.

SIDNEY CENTRE, N. Y., May 30th, 1898.

“After running the Sharples ‘Tubular’ alongside of the ‘Alpha’ No. 1 for over a month, we find by experience that it is impossible to get the ‘Tubular’ to skim below .15 of 1 per cent. while the ‘Alpha’ will skim down to .02 of 1 per cent. and has never shown over .04 of 1 per cent. left in skim milk. We find that for about six weeks the ‘Alpha’ has made us a saving of from 75 cents to \$1.00 per day in closer skimming of the same amount of milk.”

“The ‘Tubular’ has also given us considerable trouble in getting out of order. Sharples was obliged to send two bowls and we were a week at a time obliged to let it stand still in waiting for repairs to be made.”

“We have ordered the ‘Tubular’ taken out and have already given our order for another ‘Alpha’ Turbine No. 1.”

ELGIN CREAMERY CO.,

W. H. Mumford, President.

WEST NEWARK, N. Y., July 23th, 1898.

“I have been running a Sharples ‘Tubular’ separator from July 6th to July 23th, shipping it back to factory to-day. I have found it unsatisfactory, taking too much oil, too much fuel, and requiring too much watching. The machine would not run over 2,000 lbs. per hour and skimmed only to .15. I had to keep constant watch over it, as the speed varied so I was afraid of injuring the machine. I had to keep extra help on that account. It also kept me close to my boiler in order to keep steam enough to run it at full speed. Once the bowl set and I had to go ten miles to get it apart.”

“I have shipped back the machine, after calling on the manufacturer to replace it with a De Laval or a U. S., as I had understood him to agree to do, but which agreement he has failed to make good.”

C. E. ANGELL.

MONTROSE, PA., Aug. 2nd, 1898.

“We have tried a Sharples ‘Tubular’ and our experience with same was that we would not have one as a gift, as we believe it would be very expensive to use in the end. We do not see how this machine could ever stand a year’s run without an enormous outlay for repairs. We know by experience that it requires continual watching while in operation, while the ‘Alpha’ requires but very little. And as to skimming, we know the ‘Alpha’ is much the cleaner skimmer, and also believe we could run five ‘Alphas’ on the same amount of steam that the ‘Tubular’ requires.”

THE MONTROSE CREAMERY CO.,

G. A. Baldwin, Secretary.

SCRANTON, PA., July 13th, 1898.

“Yours of 11th, asking why we changed from a Sharples ‘Tubular’ Separator to a De Laval, is received, and in reply we would state that about three months ago we had a Sharples ‘Tubular’ Separator placed in our creamery at Chinchilla and after giving it a thorough trial we were convinced that the machine would not do its work and that it was not what we wanted. We think that if you want a machine to skim clean, that you can depend upon, that the only machine for you to purchase would be an ‘Alpha’ machine. Since placing the ‘Alpha’ at our Chinchilla creamery we have had perfect satisfaction and would advise you by all means to purchase an ‘Alpha’ machine. We have had much experience in the separator business as we are now running five machines, three machines of different manufactures, and are convinced that our ‘Alpha’ machines are superior to anything else we have. We found the ‘Tubular’ machine could not be depended upon from the fact that it was so lightly constructed that it was out of repair a large portion of the time, and that it was very expensive to keep in repair. We feel sure that if you are going to purchase a machine that you will make no mistake if you buy an ‘Alpha.’”

SCRANTON DAIRY CO.,

C. E. Rogers, Manager.

If you use a separator and want the machine which the “Alpha” disc and other recent improvements have made the only all-round practicable machine, either for butter or commercial cream making, the “Alpha-De Laval” is the only one which will fill the bill. It will more than save its cost each year—on an average of 5,000 lbs of milk per day—over and above the best that is possible with any other separator made.

Canadian - Dairy - Supply - Co.,

327 Commissioners Street, Montreal, Que.