



Attractive De Laval Exhibit at National Dairy Show, Chicago, October, 1914

DE LAVAL

BUTTER BEST AS USUAL

AT THE GREAT 1914 NATIONAL DAIRY SHOW

BUTTER made from cream separated by De Laval Separators made the usual clean sweep of all highest awards at the great National Dairy Show held in Chicago last October, as it has always done at every convention of the National Buttermakers' Association or a Dairy Show since the beginning of these important annual contests in 1892. The Sweepstakes and Gold Medal awards in the various classes were as follows:

Whole Milk Creamery Butter

The highest award in the Whole Milk Creamery Butter Class was made to Thomas Sadler, of Oelwein, Iowa, upon butter made with a De Laval Power or Factory Separator—score, 96½.

Quality of cream is just as important as quantity. De Laval users are assured of both in the greatest possible degree.

Gathered Cream Creamery Butter.

The highest award in the important Gathered Cream Creamery Butter Class was made to the United Dairy Co., of Chicago, which uses both De Laval Separators and Milk Clarifiers, the prize winning butter being made from cream gathered mainly from farm users of De Laval Hand Separators—score, 96¼.

Farm Dairy Butter

The highest award in the Farm Dairy or Home-Made Butter Class was made to Austin C. Higgins, of Andover, Mass., who happily is not only a De Laval user but a De Laval Local Agent—score, 96.

DeLaval Dairy Supply Co., Limited

MONTREAL PETERBORO WINNIPEG VANCOUVER

50,000 Branches and Local Agencies the World Over