



Just Plain Common Sense

It doesn't take an expert mechanical engineer to recognize the superiority of the Improved 1910 De Laval Cream Separator. Plain common sense will do that. Consider each and every part of the machine and not one single deceptive freakish or non-sensical feature will be found.

At the top you find the De Laval seamless, sanitary, globe-shaped supply can,—the most practical can ever designed for the purpose. Next comes the simple, compact, center-balanced De Laval separating bowl, extremely convenient to handle and washed as easily as a tea-cup. Inside the bowl you see the patented De Laval "Split-Wing-Disc" system of construction, which is common sense itself and to-day generally recognized as the only correct method of bowl construction. Next comes the bowl spindle, entirely separate and detached from the bowl, but which may be quickly and easily taken from the machine if desired. Supporting the bowl spindle top and bottom are the special De Laval bearings, ideally efficient and simple. Next you see the remarkably simple De Laval gearing consisting of only three wheels, which are so strong and so nicely adjusted that they are practically everlasting under daily use. You find no ball bearings or complicated nests of delicate gear wheels, and the whole machine may be completely unassembled by anyone within five minutes time.

The frame of the De Laval is remarkably artistic and convenient. It has adjustable shelves for the cream and skimmilk receptacles and a special drip shelf is a part of the frame, which prevents drippings of oil or milk from running to the floor. The base of the machine is open so that the floor beneath may be kept clean. Inside and out the 1910 De Laval machine is the result of merely plain common mechanical sense.

The De Laval catalogue tells the whole story. Ask for a copy.

THE DE LAVAL SEPARATOR CO.

MONTREAL WINNIPEG VANCOUVER

USE I H C BINDER TWINE FOR SURE-STEADY-ECONOMICAL RESULTS



DON'T experiment with binder twine of low grade or unknown quality. Sisal or high-grade Manila, bearing the I H C trade-mark, should be your choice.

You can be sure that they will stand the necessary strain. They have the quality and quantity of fiber in them that insures strength to spare. Even-spun, smooth-running, no knots, thereby avoiding tangles in the twine box and consequent waste. These qualities give even tension—which means perfect binding and perfect tying.

Inferior binder twine is dear at any price. It means not only waste of time and poor work, but a waste of the twine itself, possible loss of crop at harvest time; and it is not always full length to the pound. Every ball of I H C twine is

Guaranteed to be Full Length

And every ball runs smooth and steady so you can use all of it. Remember, we sell grain binders. Naturally, therefore, we are more interested in the quality of twine you use than the twine manufacturer who does not sell binders.

Stick to Sisal or Standard Sisal 500-ft. twine. If you prefer Manila, you will economize by getting high-grade Manila 600-ft. or Pure Manila 650-ft. Don't be fooled by a low price. Low-grade Manila costs as much as high-grade Sisal, but isn't worth as much. 85 to 90 per cent of the farmers know, 85 to 90 per cent use Sisal and Standard. In any case, look for the I H C trade-mark to be sure of quality. Choose from any of the following brands:

Deering McCormick International

Better let your local dealer know well ahead of time how much you will need. Meanwhile, if you want more interesting facts on binder twine, write the International Harvester Company of America at nearest branch house for particulars.

CANADIAN BRANCHES: Brandon, Calgary, Edmonton, Hamilton, London, Montreal, Ottawa, Regina, Saskatoon, St. John, Winnipeg, Yorkton.
INTERNATIONAL HARVESTER COMPANY OF AMERICA
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Robin Hood Flour

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We must stand ready to prove it and also prove that the difference is so marked, so *worth while*, that you will feel this is the flour you ought to use.

That is exactly where we do stand.

We ask you to take no risk. Buy a bag of ROBIN HOOD and give it two fair trials. If it does not prove perfectly satisfactory, so satisfactory that you, too,

say, "It is really the flour that is different," you may take it to your grocer and he will give you back your money.

Will you make the trial on your *next* flour order?

THE SASKATCHEWAN FLOUR MILLS CO.

10 MOOSE JAW, SASK. LIMITED

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HIGHEST FOOD-VALUE.

EPPS'S COCOA

is a treat to Children, a sustenance to the worker, a boon to the thrifty housewife.

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In strength, delicacy of flavour, nutritiousness and economy in use "Epps's" is unsurpassed.

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