

DE LAVAL

CREAM SEPARATORS

TIME TESTED

If a member of your family were dangerously ill you wouldn't think of calling in an inexperienced doctor?

Certainly not! You would call a physician, who had built up a reputation, a man with experience and a successful practice.

Why not use the same care and common sense in your selection of a cream separator?

Every little while you hear of some new cream separator, claiming to be a "world beater" and just as good as the De Laval, but a little cheaper.

These "mushroom" machines stay in the limelight only until they are "found wanting" by the users and in a short time drop out of sight.

It takes years of experience to build a "good" cream separator. More than 30 years of experiments and experience have made the De Laval pre-eminently the best machine on the market for the separation of cream from milk.



Even were other concerns not prevented by the De Laval patents from making a machine exactly like the De Laval they could not build as good a machine as the De Laval, because they all lack the De Laval manufacturing experience and organization.

If you buy a De Laval you run no risk of dissatisfaction or loss. It's time tested and time proven. Why experiment? Why take chances with an inferior machine when you KNOW that the De Laval is the **BEST MACHINE FOR YOU TO BUY?**

The new 72-page De Laval Dairy Hand Book, in which important dairy questions are ably discussed by the best authorities, is a book that every cow owner should have. Mailed free upon request if you mention this paper. New 1913 De Laval catalog also mailed upon request. Write to nearest office.

DE LAVAL DAIRY SUPPLY CO., LIMITED

MONTREAL

PETERBORO

WINNIPEG

VANCOUVER

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