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KINGSTON, ONT., CAN., OCTOBER, 1898.

50c Per Year.

What the Largest and
Best Known -
 - **Creamery**
 In the World Says of Cream
 Separators

ST. ALBANS, VT. Jan. 7, 1898.

Only after seeing the practical working of the different kind of separators on all kinds of milk, and after testing each as to its actual capacity and thoroughness of separation, are we willing to express any opinion of their relative merits. We have used during the past seven years Eighty separators, representing Nine styles of manufacture, and the results of many carefully made and constantly maintained comparisons satisfy us that the "Alpha" De Laval is the best.

Franklin County Creamery Association,

T. M. DEAL, Manager.

G. H. OLAF LIN, Supt.

Minnesota's - Dairying - Giant
 —ON THE—
 "Alpha-De-Laval"
 Cream Separators.



"UNIVERSITY OF MINNESOTA
 AGRICULTURAL EXPERIMENT STATION,

ST. ANTHONY PARK, MINN., Jan. 27, 1898.

We have now operated the different sizes of the 'Alpha De Laval separators in our College of Agriculture, School of Agriculture and experiment Station for the past seven years and in every instance they have given entire satisfaction. They all skim clean to their full rated capacity and at a wider range of temperature than is claimed for them. I do not see how it could be otherwise when the law of gravity and the distance the milk must travel in passing through the separator is taken into account. The thinner the layer of milk as it passes between the discs, and the further the milk must travel under centrifugal pressure the more exhaustive and complete the separation. It therefore follows that the 'Alpha' is the ideal milk separator.

T. L. HAECKER,

Prof. Dairy Husbandry.



"CREAMERY" or "DAIRY" SEPARATOR CATALOGUES and any
 desired information gladly furnished upon application.

CANADIAN = DAIRY = SUPPLY = COMPANY.

Sole Agents in Canada for

De Laval Cream Separators and Special Dairy Implements.

Office and Warerooms: 327 Commissioners Street, MONTREAL.