

THIS IS THE STORY OF HOW THE CAPITAL SAVES YOUR TIME AND SAVES ITSELF

THE SECRET of any separator's ability to save time is, naturally, in the separating. And it is in the separating that The Capital saves time—for The Capital separates the butterfat from the whole milk in one single operation—separates it and discharges each separately and at once.

Of other types of separators, some are faster than others, but no hollow-bowl machine—no machine that uses perforated cones, regardless of their size or number—can separate whole milk without again re-mixing and re-separating it, over and over, before it finally leaves the machine.

IN The Capital the whole separation process is complete in one operation. As the whole milk enters the revolving bowl of the wing-cylinder Capital, it is whirled between the wings in a multitude of thin films and the lighter contents—the butterfat—is forced by centrifugal action to the upper edges of the wings, whence it travels to the point of exit. The heavier skim-milk drops to the bottom and is carried off at once.

The wing-cylinder Capital does not mix back one drop of the cream that has been once extracted; its constant whirling is continually extracting the rich butterfat, drop by drop, and removing it at once from the skim residue. There is, consequently, no waste of power, labor, butterfat or money.

And incidentally, The Capital gets 999-1,000 of all the cream—saves over five times the average waste of other types of separators. Another time saving feature of The Capital is in washing up. The moment you drop the handle, an ingenious clutch drops and the bowl comes to a stop—ready to be cleaned without waiting for it to "run-down," and with no time for the milk to harden so that it is hard to wash away.

Remember, the machine stops of itself; there is no brake to rack it. Think of the saving on gear-wear that this quick stop stands for.

But we cannot begin to tell all the features which belong exclusively to The Capital here. If you're interested we will be glad to send you our book telling the full details.

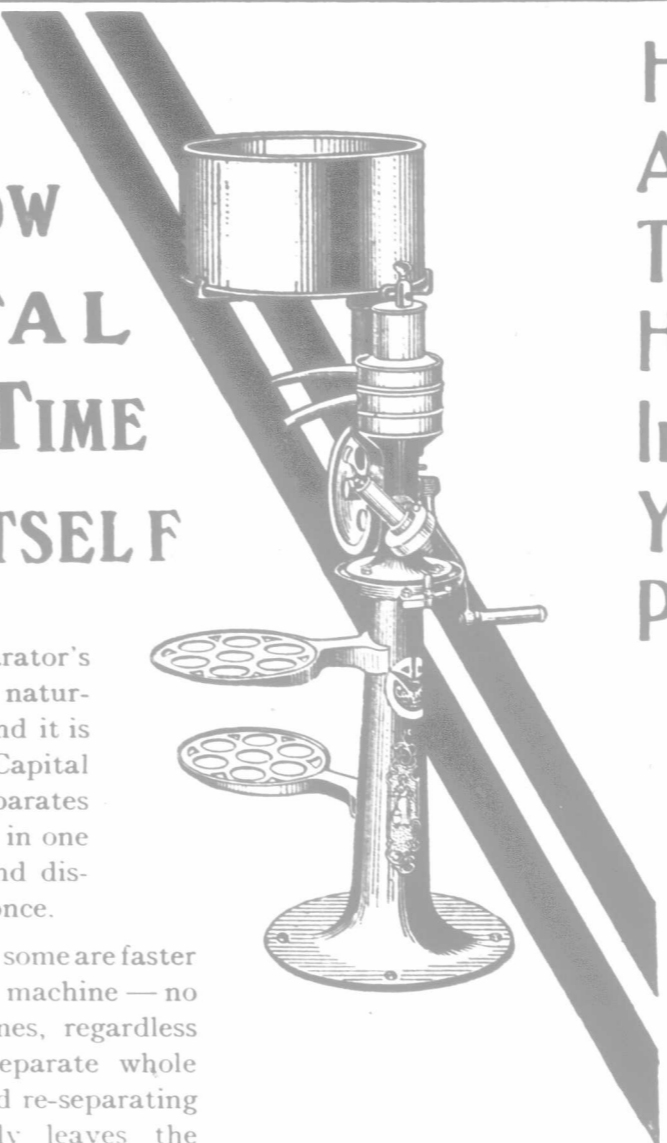


The National Mfg. Co., Ltd.

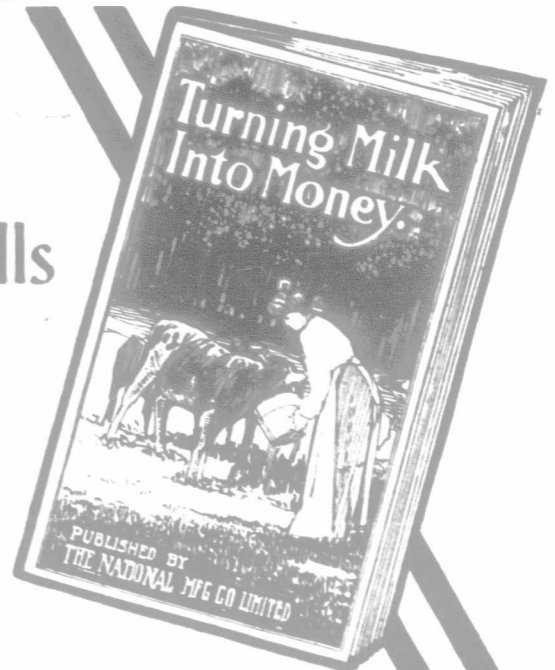
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Here Is A Book That Tells How To Increase Your Profits



"Turning Milk Into Money" contains a story of more intensive methods of dairy farming, which ought to mean money in the pocket of every aggressive dairyman. This book has been written with the idea of attracting the attention of capable farmers toward dairying and to show them what can be done, provided the right methods of doing it are used. The story of The Capital Cream Separator is told in the book also—told from this viewpoint—the viewpoint of more cream from the same milk—the viewpoint of greater dividends. Wouldn't you like to read it? All you have to do is to send us your name and address and the book goes to you FREE and postage paid.

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Gentlemen:—

I am interested in dairy farming and have.....cows. Please tell me what a Capital Cream Separator ought to earn for me and send me a copy of "Turning Milk Into Money" FREE

Name.....

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Province.....