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CREAM BY MACHINERY.

DeLAVAL'S CREAM SEPARATOR.

Frank Wilson, Esq.:
Dear Sir,—I having bought and used the first Centrifugal Cream Separator in Ontario, take much pleasure in giving you the following facts:

I bought a Burmeister & Wain Machine, which is the same as the Danish Weston. It did good work for a time, but before the end of the first year it had cost me over \$300 two hundred dollars for repairs, and would not work satisfactorily, so I put in a DeLaval, and have given it a thorough trial, and find it does its work to perfection. I will recommend it to all, as any boy or girl can run it, and I must say that nothing short of a first-class machinist can manage the Burmeister & Wain.

I have seen the DeLaval running now the second year, and it has not cost me (\$2) two dollars for repairs the whole time, and is doing as perfect work as ever.

I also find that the DeLaval will work at its best by setting it level on any ordinary floor, and the Burmeister & Wain requires a solid stone foundation. The foundation for my Burmeister & Wain cost me over (\$50) fifty dollars.

I do the largest cream trade in Canada, as well as manufacture butter and cheese, and I can with the DeLaval Separator, make a better sample of cream for a city trade than can possibly be done with the Burmeister & Wain, and equally good for butter.

All parties wishing to buy Separators are invited to come to my place in the centre of the City of Hamilton, and see the Burmeister & Wain and the DeLaval working side by side, and draw their own conclusions.

Yours truly, W. G. WALTON.

Wyoming, Ont., Oct. 5th, 1885.

Dear Sir,—My decision has been formed for some time past, and I can say after due consideration (having used the Burmeister & Wain machine for the past two years and the DeLaval for the past season) that the DeLaval is in many ways superior to the Burmeister & Wain, both in regard to speed in separating, durability, and simplicity. Space does not permit me to enumerate the advantages the DeLaval has over the Burmeister & Wain, suffice it to say that if I was going to start a butter factory I would put in the DeLaval Separator.

Yours truly, ALEX. PREFONTAINE, Butter Maker.

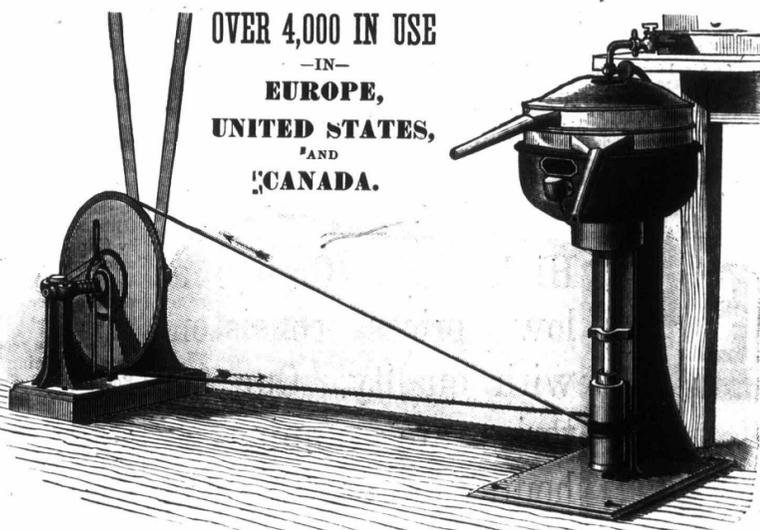
The Judges of the great English Dairy Fair, just held in London, have made a report of an exhaustive comparative test between the DeLAVAL and DANISH machines, resulting in favor of the DeLAVAL on every point covered by a Cream Separator. They give it the highest recommendation for superiority in construction, operation and results that any implement has ever received, and their endorsement clinches the evidence of the great merits and advantages of this most useful of all dairy appliances. They state that no butter-maker can afford to be without one. They say also: "In regard to the essential points of construction, separation, temperature and quality of cream, and analysis of cream, the DeLaval was far ahead of its opponents, and quite deserved the GOLD MEDAL given by the Council. The power of raising the skim milk after separation to a lighter level seemed to entitle the large A Danish to a second prize, but the failure to separate the milk satisfactorily debarred the other Danish machine from any further recognition."

DeLAVAL CREAM SEPARATOR CO.

WM. CLIME, Jr., Agent, LISTOWEL, ONT.

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FRANK WILSON, General Manager for Canada, 19 St. Peter Street, MONTREAL



OVER 4,000 IN USE
—IN—
EUROPE,
UNITED STATES,
AND
CANADA.

St. Lin, P. Q., Dec. 30, 1885.

Dear Sir.—After minute examination and repeated trials, I certify that the DeLaval Cream Separators work extremely well. They offer great advantages to the dairy interests by their economy, quality and increased quantity of butter produced, and the great advantage to farmers to have only to send their milk once a day to the factory. The process of working is very simple; however, it would be a good plan for anyone about to establish a creamery to serve a few days' apprenticeship to save himself unnecessary expense. I believe it essential to its proper working to procure a good engine and to have a competent man to set up and start the machine.

The following is the result I have obtained by using the DeLaval Cream Separators during one and a-half months, from 1st Sept. to Oct. 15th. I received 207,428 lbs. of milk, and have manufactured 9,643 lbs. of butter from it, which gives an average of

21½ lbs. milk to the pound of butter. I could not obtain this result by any other process. I invite any persons desirous of establishing a creamery to come and pass a few days at my factory, and I will give them all the information and lessons they want, free of charge.

E. DESMARAIS.

Wyoming, Ont., Oct. 10, 1885.

Dear Sir,—I have now used three DeLaval Cream Separators daily for five months. They are running nicer to-day than when we first started, give the highest satisfaction, and have not cost me one cent for repairs except to renew two small belts. After they are put in motion in the morning my daughter, aged 15 years can run them until we put through 4,000 lbs. milk; in fact, I think they will be hard to beat. Anyone intending to purchase a machine could not do better than buy a DeLaval. They make a thorough separation of cream from milk, and I also claim that is the only way to get pure butter, viz., by passing the milk through a separator, as it takes all foreign matter out of the milk which is retained in the bowl of the separator. I have no interest in the sale of machines.

JOHN HARTLEY.