THE FARMER'S ADVOCATE.

SHAKE-SHAKE-SHAKE-No Stopping It

**YOU** can buy any one of many kinds of common "bucket bowl" cream separators and be positively certain the "bucket bowl" will eventually shake itself to pieces. Or you can buy a Sharples Tubular Cream Separator and be positively certain it will never shake.

## Here's the Reason:

**COMMON** "bucket bowl" separators have a heavy "bucket bowl" set heavy end up on top of a spindle which is held up by several bearings. The weight is **above** the bearings. Such bowls constantly try to tip sidewise. If they did not want to tip, why have bearings to hold them up? This tipping wears the bearings, allows the bowl to shake and eventually wracks the machine, causing expensive repairs or the purchase of a new machine. There is no way to prevent the "shakes" in common "bucket bowl" machines.

YOU can surely avoid a shaking separator by detting a Sharples Tubular. Sharples Separators are entirely different from all others. They have light bowls, hung below a single frictionless ball bearing. Being hung naturally, with their weight below the bearing, Sharples bowls can not and do not tip sidewise, shake or vibrate.

SHARPLES bowls run as smoothly after 20 years use as when new. Tubular bowls weigh just about half as much as common "bucket bowls," yet wear many times as long. Sharples Separators are most easily and perfectly oiled. Simply pour a spoonful of oil right down among the enclosed, dust proof gears once a week. The lower gear wheel, when in

SHARPLES separators are the only kind with suspended bowls fed through the bottom—the only kind that do not get the "shakes." Our patents prevent others from making them.

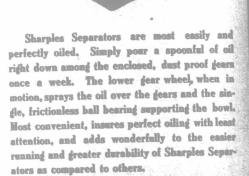
THE manufacture of Sharples Tubular Cream Separators is one of Canada's leading industries. 1908 sales were far ahead of 1907—way beyond

Winnipeg, Man.

The Sharples Separator Co.

Toronto, Ont.

any other make, if not all other makes combined. Write for catalog No. 193. It will interest you.



FOUN D 1866.





374