THE FARMER'S ADVOCATE.

## **Remarkable Skimming Records Reported by Eastern Dairy School**

**VANADIAN** dairymen look upon the Eastern Dairy School at Kingston with great respect, and know that the School's reports are always accurate and reliable. One of the late reports of the School is of great interest to dairymen, as it shows some

remarkable skimming records made by the Standard Cream Separator.

Test No. 1 (printed on right side of ad.) shows that the No. 4 Standard skimmed at the rate of over 520 lbs., although listed at only 450 lbs. capacity of milk per hour. Not only skimmed at nearly 100 lbs. over its rated capacity, mind you, but skimmed down to .025 per cent., which represents the loss of but 1/4 lb. of butterfat in 1,000 lbs. of milk.

> But if you desire to skim more closely than an ordinary separator will do, just from the factory. You will then secure results such as shown in Tests Nos. 2 and 3 at right, which results

cannot be secured by any other separator.

Running on the basis of Tests Nos. 2 and 3 you will be making with an ordinary herd of cows an extra profit (as compared with other separators) of almost enough to pay for the Standard in two years' time, or an extra profit (as compared with deep-setting or pan-skim-ming) of sufficient to pay for the Standard in one year.

ANY,

Per cent. of butterfat in skimmed milk ..... Per cent. of butterfat in cream. 39 run the Standard at its listed capacity as it comes

Minutes running..... 19

milk..... Per cent. of butterfat in cream. 41

> The STANDARD is indeed, "The World's Greatest Separator," and the machine you will select, if you go into the separator-question thoroughly and buy a machine solely on its merits.

**TESTS OF STANDARD** 

Size No. 4. Listed Capacity, 450 lbs.

Test No. 1, April 23rd Minutes running..... 23

Test No. 2, April 24th

Test No. 3, April 26th

Per cent. of butterfat in skimmed

milk.....

Minutes running..... 25

Per cent. of butterfat in cream. 27.5

Let us send you booklets containing further records of STANDARD tests and proofs of its superiority.

Send us your name and address to-day.



Other makes of separators, skimming at their listed capacity, average about .10 per city, average about no per cent., which represents the loss of 1 lb. of butterfat in 1,000 lbs. of milk. The **Standard**, skimming at away over its listed capacity, saves ¾ of a lb. more butterfat in every 1,000 lbs. of milk.

THE STANDARD

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Test No. 1 therefore goes to show that the owner of a Standard 450-pound machine could open it up to skim 550 lbs. per hour and still do equally as good or better work than any other separator running at only its listed capacity or less. In other words, if you would be satisfied with the skimming that ordinary machines do, a **450-Standard** will skim equally as much as

any other 550-lb machine, and will give as good or better results.

Head Office and Factory: Renfrew, Ont.



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