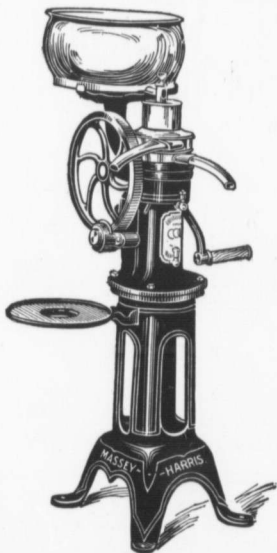


The **MASSEY-HARRIS**
CREAM
SEPARATOR



Saves more of the cream
 at all temperatures than
 any others

Because

It has a larger skimming
 area, over which the milk
 is uniformly distributed,
 and because there are no
 conflicting currents of milk
 and cream in the bowl.

The *Self-Balancing* *Bowl*

SPINS LIKE A TOP

On a Ball Bearing at the upper end of the Spindle and at
 the centre of gravity of the Bowl. It runs easily and
 smoothly, skims clean and is easy to wash.

Full description and some valuable hints on
 dairying are contained in a beautifully illustrated
 booklet

"PROFITABLE DAIRYING"

Get one from the

MASSEY-HARRIS
AGENT.