

# THE CANADIAN Cheese and Butter Maker.

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50c. Per Year.

## America's Six Greatest Dairying Authorities on Cream Separators.

### UNIVERSITY OF WISCONSIN EXPERIMENT STATION.

Madison, Wis., Jan. 10, 1898.

"Another year's experience in our creamery, which we operate in a practical way as well as for experimentation and instruction, has given us still higher appreciation of the 'Alpha' De Laval separators. The exhaustiveness of the skimming under the varying conditions of milk-flow and temperature continues highly satisfactory, and the machines give full evidence of lasting qualities under daily use."

W. A. HENRY, Dean and Director.

### CORNELL UNIVERSITY EXPERIMENT STATION.

Ithaca, N.Y., Jan. 10, 1898.

"Another year's experience serves to confirm our opinion of the 'Alpha' De Laval separators. It has been my good fortune to observe closely the operation of a large number of separators of the various kinds in general use, and my operation has led me to believe that in material, workmanship and efficiency of separation, the 'Alpha' De Laval machines easily rank first."

H. H. WING, Professor of Dairy Husbandry.

### MICHIGAN EXPERIMENT STATION.

Agricultural College, Mich., Jan. 12, 1898.

"It gives me great pleasure to repeat my testimony as to the value and efficiency of the De Laval separators. For another year they have been in constant use under my immediate observation. The per cent. of fat in the skim milk is seldom more than a mere trace. Although subjected to the trying conditions of our dairy course, where beginners must put them together and operate them, they have required little or no repairs and are still in excellent condition. The results of a long course of experiments, during which these machines have been subjected to every reasonable test, commend them for efficiency, thoroughness of skimming, small power required, ease of management and perfect construction."

CLINTON D. SMITH, Director.

DR. S. M. BABCOCK.

University of Wisconsin Experiment Station.

Madison, Wis., March 5, 1897.

"For the past six or seven years we have used at the Experiment Sta-

tion and in our Dairy School nearly every type of De Laval separators, and without exception they have given excellent satisfaction. We have had the 'Alpha' machines in our Creamery and Dairy School since their first introduction in the United States. These machines are easily managed, skim close under varying conditions, run light, cost little for repairs, and give a smooth cream, well suited for pasteurizing, and the general trade, as well as for the manufacture of butter."

S. M. BABCOCK, Chief Chemist.

### THE AUTHOR OF "AMERICAN DAIRYING."

De Kalb, Ill., Jan. 17, 1898.

"I became acquainted with the 'Alpha' separators when first introduced in this country, while in the employ of the Wisconsin State Experiment Station as Dairy Instructor, in 1891. Its work then convinced me that it was superior to any separator in the field. This opinion has been fortified more strongly each succeeding year by what I have learned of its work in comparison with other separators."

H. B. GURLER.

### UNIVERSITY OF MINNESOTA EXPERIMENT STATION.

St. Anthony Park, Minn., Jan. 24, 1898.

"We have now operated the different sizes of the 'Alpha' De Laval separators in our college of agriculture, school of agriculture, and experiment station for the past seven years, and in every instance they have given entire satisfaction. They all skim clean to their full rated capacity, and at a wider range of temperature than is claimed for them. I do not see how it could be otherwise when the law of gravity and the distance the milk must travel in passing through the separator is taken into account. The thinner the layer of milk as it passes between the discs, and the further the milk must travel under centrifugal pressure the more exhaustive and complete the separation. It, therefore, follows that the 'Alpha' is the ideal separator."

T. L. HAECKER, Professor of Dairy Husbandry.

The sale of "Alpha-Baby" cream separators is now almost universal. The number in use exceeds 125,000. Their sale is ten to one of that of all imitating machines combined. The improved 1898 machines are better than ever, and possess from 10 per cent. to 25 per cent. greater intrinsic cost and producing value than ever before. Send for new "Dairy" catalogue No. 268 or new "Creamery" catalogue No. 508.

## THE DE LAVAL SEPARATOR CO.

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# CANADIAN DAIRY SUPPLY CO.



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