

What a
DE LAVAL
CREAM SEPARATOR
SAVES
over any other separator or
creaming system

Quality of cream that no other separator will recover completely, particularly under the harder conditions of every day use.

Quality of cream as evidenced by De Laval butter always scoring highest in every important contest.



Labor in every way over any gravity system, and also over any other separator, by turning easier, being simpler, easier to clean and requiring no adjustment.

Time by hours over any gravity system, and as well over any other separator by reason of greater capacity and the same reasons that save labor.

Cost since while a De Laval Cream Separator may cost a little more than a poor one to begin with, it will last from ten to twenty years, while other separators wear out and require to be replaced in from one to five years.

Profit in more and better cream, with less labor and effort, every time milk is put through the machine, twice a day, or 730 times a year, for every year the separator lasts.

Satisfaction, which is no small consideration, and can only come from knowing you have the best separator, with which you are sure you are at all times accomplishing the best possible results.

Easily proven—These are all facts capable of easy demonstration and proof to any user or intending buyer of a cream separator. Every De Laval agent is glad of a chance to prove them by a De Laval machine itself—without the slightest obligation on your part unless entirely satisfied.

DE LAVAL DAIRY SUPPLY CO., Limited

MONTREAL PETERBORO WINNIPEG VANCOUVER

50,000 Branches and Local Agencies the World Over