

# DE LAVAL

## CREAM SEPARATORS

There's no good reason why you should wait till spring before getting one

On the contrary you may buy a DE LAVAL NOW and save half its cost by spring. Moreover, if you can't conveniently pay cash you can buy a DE LAVAL machine on such liberal terms that it will actually pay for itself.

As to your NEED of a separator, if you have the milk of even a single cow to cream you are wasting quantity and quality of product every day you go without one. This waste is usually greatest in cold weather and with cows old in lactation, and it counts most, of course, when butter prices are high. Then with a separator there is always the sweet warm skim milk, and saving of time and labor, in addition.

When it comes to a choice of separators DE LAVAL superiority is now universally recognized. Those who "know" buy the DE LAVAL NOW to begin with. Those who don't "know" replace their other separator with a DE LAVAL later—thousands of users do that every year. If you already have some other machine the sooner you exchange it for a DE LAVAL the better.

Why not start 1913 right in dairying? SEE and TRY a DE LAVAL NOW when you have plenty of time to investigate thoroughly. The nearest DE LAVAL agent will be glad to set up a machine for you and give you a free trial of it.

**DE LAVAL DAIRY SUPPLY CO., LIMITED**

173 William St., MONTREAL.

14 Princess St., WINNIPEG.