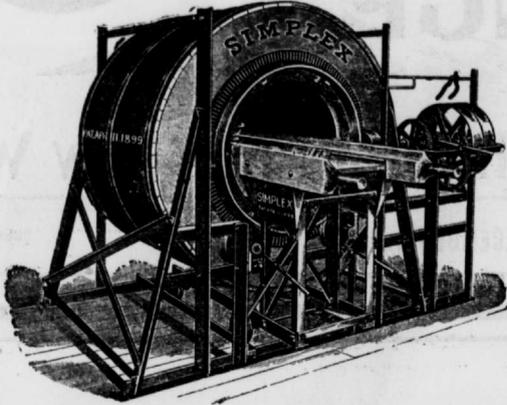
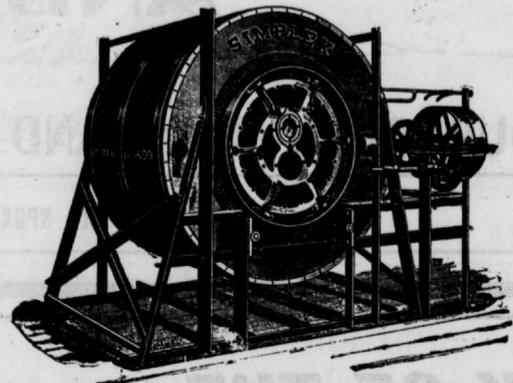


# SIMPLEX CHURNS



Showing Butter Working Attachment in Position.



Showing Machine with Cover on, for Churning.

There is as much difference between the old style separate churns and workers and the "Simplex" Combined Machines as there is between the Ark and "Oregon." More and more of the dairymen are changing to combined churns, and it is to the interest of a prospective buyer that he purchase the best.

Not only can we refer you to purchasers of "Simplex" Machines who are aware of the advantages of using a "Simplex" Machine as compared to manufacturing butter in the old way, but we can also refer you to purchasers who have bought them on account of the very apparent desirable features incorporated in the "Simplex" construction that were not in the Combined Machines they already had.

We have "Simplex" literature galore, and if you will send us your name and address we will be pleased to send you full particulars of the "Simplex," and as these Combined Machines are in all of the dairy centers we can probably refer you to a "Simplex" user in your vicinity.

The following testimonials are a repetition of the commendation of the "Simplex" Machine expressed by all users, and they are not testimonials from the other end of the country, but are from very much alive creamery men of the coast.

San Francisco, Cal., June 10, 1901.

Baker & Hamilton, San Francisco, Cal.

Gentlemen:—In reference to the "Simplex" Churn which we purchased from you for our "Fallon Creamery," we will say in justice to the manufacturer of the machine that it is perfect in churning and working the butter, it is easily operated and cleaned, and is almost noiseless. As a labor saver, it is the only machine that we have ever seen that actually performs all the work itself. We ask for no commissions, but you may refer your possible purchasers to us.

Yours truly,

(Signed) W. H. ROUSSEL & CO.

San Francisco, Cal., Nov. 6, 1901.

Messrs. Baker & Hamilton.

Gentlemen:—I have been using the "Simplex" Churn for eight months and it has proved entirely satisfactory in every respect. If in need of a Churn I would buy no other kind than a "Simplex."

Yours respectfully,

(Signed) G. ROMANDER, Prop.

Foxhall M. Creamery, S. F.

Petaluma, Cal., Nov. 6, 1901.

Baker & Hamilton,

No. 2-6 Pine St., San Francisco, Cal.

Gentlemen:—Writing in reference to the "Simplex" Churn I purchased from you, would say that it has given complete satisfaction and I have now been running it long enough to try it thoroughly under varying conditions.

The churning is quick and exhaustive, the buttermilk testing very low, from .05 per cent. to 0.2 per cent.

As a Butter Worker it is all that could be desired in the way of preserving the grain, while thoroughly working the salt.

In the matter of convenience I regard it as the best machine I ever saw for handling butter, as it is easy to clean and to remove the butter from, and simple of operation.

Trusting the machine will meet with a large sale as its merits justify, I am,

Yours respectfully,

(Signed) JOHN R. DENMAN.

Kings City, Nov. 30th, 1901.

Messrs. Baker & Hamilton,

San Francisco.

Dear Sirs:—In response to your inquiry of the 23d in reference to the "Simplex" Combined Churn and Butter Worker, would say that same has proven to be very satisfactory. It is simple of operation, and is easily cleaned,—two very important factors in Dairy Machinery.

Yours Truly,

(Signed) P. W. MORSE, Mgr.

...Agric. Dept.,.....  
Spreckels Sugar Co.

## BAKER & HAMILTON

Creamery and Dairy Outfit and Supplies

PINE, DAVIS AND MARKET STS.

SAN FRANCISCO, CAL.