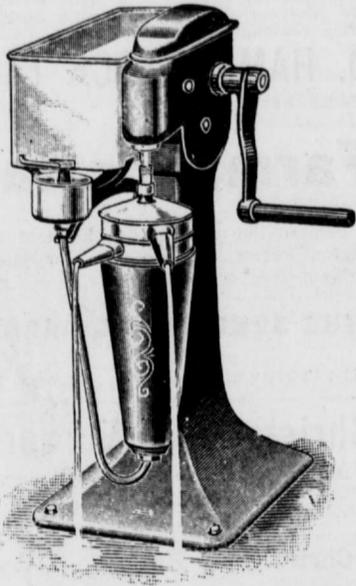


HEADQUARTERS FOR CREAMERY, CHEESERY AND DAIRY MACHINERY AND SUPPLIES



GENERAL AGENCY FOR

Tubular Cream Separator

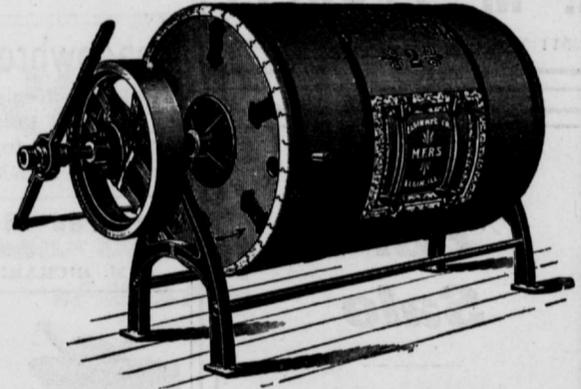
The only Tubular Bowl Separator on the market. Add to this: Large-capacity, heavy-cream, low-price, cleanest-of-skimming, and we have told our story. When you purchase a Separator, see that you get one that embodies these qualifications. The Tubular is the only one that does. Over 1,200 of them now in use in the coast section of the State of Washington alone.

The only light-running.

The only easy-to-wash.

The only low-supply-can.

Are you aware of the fact that almost all of the Creameries in the state are using the Squeezer Combined Churn and worker? If you are already using one, you can shake hands with yourself; if not, it would be well for you to look the matter up, and learn what your fellow Creamery men think of them. We are the agents for this popular and up-to-date Churn.



OTHER SPECIALTIES.

- Clear Water White Sulp. Acid.
- Alderney Butter Color.
- Chr. Hansen's Preparations.
- Lapham's Seamless Cheese Bandage.
- Brushes of All Kinds.
- Best Separator Oil.
- Accurate Glassware.
- Printed Parchment Wrappers.
- Hand Power Babcock Testers.
- Gasoline Engines.

Full Line of Milkmen's Supplies.

Mail Orders a Specialty.

Prompt Shipment.

Give Us a Trial.

LILLY, BOGARDUS & CO.

Foot of Main Street.

Seattle, Wash.



A LIBERAL OFFER

To all prospective purchasers of hand separators we make the following liberal offer: "Install one of our **SIMPLEX HAND SEPARATORS** for 30 days, and if it does not do all that we claim for it, return it and the trial will cost you nothing."

Our agents in Seattle, the H. I. Weinstein Co., 907 Western Ave., will be pleased to furnish you one on the above liberal terms, and all that we ask is a fair trial and we will stand by the result.

Hundreds now in use in California and Oregon and giving the very best results. Their points of superiority are: **EASY TO CLEAN, EASY TO RUN, LARGE CAPACITY, CLOSE SKIMMERS, VERY DURABLE**, etc. Write for catalogue.

Baker & Hamilton

San Francisco,

California

IT PAYS TO HAVE A U. S. SEPARATOR

It is the best money-making and money-saving machine a dairyman can have. It makes more money by getting more butter-fat out of the milk. It also makes more money by leaving the cream in such fine condition, that the butter made from it takes the Premiums at the Fairs and elsewhere. If you do not believe it, read the following letter:



\$65.00 U. S. SEPARATOR EARNS \$53.00 IN PREMIUMS FIRST SEASON.

SPRINGFIELD, ILL., Oct. 31, 1903.

At the State Fair this fall I took the two Blue Ribbons on Pail and one on Print, the **White Ribbon and Sweepstakes on Dairy Butter.**

I use a United States Separator (No. 8, \$65.00) purchased this year, and my premiums amounted to \$53.00. Quite a help in paying for my Separator. It is needless to say I am well pleased with it, and find it profitable to have a U. S. Cream Separator.

MRS. W. M. CORRINGTON.

We find by reference to our list of premiums paid on Dairy Exhibits at the Illinois State Fair of 1903, that Mrs. W. M. Corrington received premiums amounting to over \$53.00 in that Department, as stated above.

W. C. GARRARD,
Sec'y Illinois State Fair.

The above is only additional proof of what thousands of dairy-men all over the country are daily finding out—that

In order to make the most money out of cows, it is necessary to have a U. S. Separator.

Illustrated catalogue free for the asking.

We transfer our separators from Chicago, La Crosse, Minneapolis, Omaha, Sioux City, Hamilton, Ont., Montreal, Sherbrooke and Quebec City. Address all letters to

Vermont Farm Machine Co., Bellows Falls, Vt.

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For Western trade we transfer our separators from Chicago, Minneapolis and Omaha. Address all letters to Bellows Fall Vermont.

A. M. FERRELL, Everett, Wash.

2511 WETMORE AVE.,
Agent for Washington, North of Seattle.