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TO THE

# AMERICAN FARMER AND DAIRYMAN

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**W**E take pleasure in submitting this illustrated circular which contains a complete description of the **BOSS CREAM SEPARATOR**.

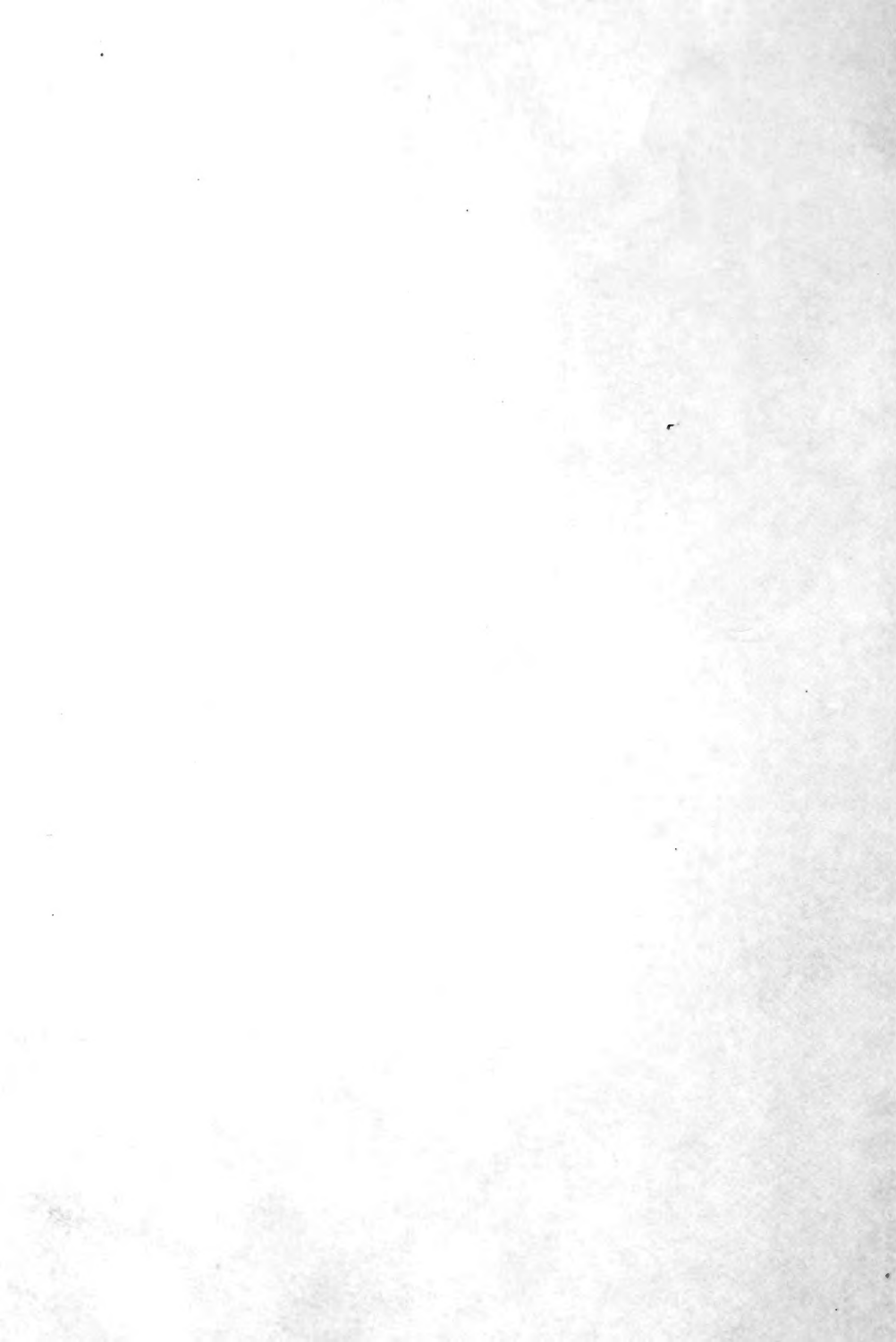
The constantly increasing demand for the **Boss Cream Separator** is ample proof that our efforts to supply the Farmer and Dairyman with a first class separator have been appreciated.

Thousands of wide awake American farmers have investigated the **Boss Cream Separator**, tried it, proved it, and would not do without it.

Owing to the high favor with which the **Boss Cream Separator** is received by the public, various parties with no reputation of their own have placed upon the market a line of Separators in imitation of it. We therefore caution those who are desirous of purchasing the genuine and original **Boss Cream Separator** to be on their guard and send all orders and communications direct to us or our authorized agents.

## CLOVIS & GAGE

SHENANDOAH, IOWA.





The Separator can be Taken Apart and Put Together in a Moment's Time.

The Single Sight Glass to observe the cream is placed in an opening in the can attachment, above the faucet.

The Faucets for drawing off the milk and cream are large, made of brass, coated with white nickel, and can be easily taken apart and cleaned.

The Cover for the milk vessel is well ventilated and if turned upside down will make a desirable strainer.

The Milk Vessel is placed inside of the water vessel and is surrounded by water, also water beneath it, and being narrow and deep, it affords sufficient cooling surface to chill the milk and raise the cream in a short time.

Each Separator is handsomely finished and is coated with aluminum paint, which is the best rust preventive known.

WHETHER YOU MAKE YOUR OWN BUTTER OR SELL YOUR CREAM TO THE CITY OR CREAMERY MAKES NO DIFFERENCE; YOU CANNOT AFFORD TO BE WITHOUT A BOSS CREAM SEPARATOR.

## THE BOSS



### PRICES

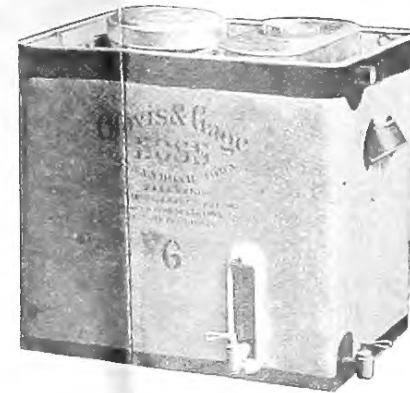
6 gallon tin milk vessel.....	\$7.00
8 " " " " " " " " " " " "	8.00
10 " " " " " " " " " " " "	9.50
6 gallon copper milk vessel.....	\$8.50
8 " " " " " " " " " " " "	9.50
10 " " " " " " " " " " " "	11.00

The capacity of the water vessel is double the capacity of the milk vessel.

Always buy a separator that is large enough to hold all of the milk at all times. If you cannot always fill the separator it will not differ as to the working of it.

CAN I AFFORD TO BUY A CREAM SEPARATOR IS NOT THE QUESTION. THE REAL QUESTION IS, CAN I AFFORD TO BE WITHOUT ONE?

## THE DOUBLE BOSS



### PRICES

No.	Tin	Price
16 one	6 gal. milk can, 3 gal. cr'm can	\$11.00
18 one	8 gal. milk can, 4 gal. cr'm can	12.50
119 one	10 gal. milk can, 4 gal. cr'm can	14.00
No.	Copper	Price
66 one	6 gal milk can, 3 gal. cr'm can	13.00
68 one	8 gal. milk can, 4 gal. cr'm can	14.50
610 one	10 gal. milk can, 4 gal. cr'm can	15.50

For the Farmer or dairyman who has not a cool wholesome place to keep the cream and butter during the warm weather we would recommend the "Double" or "Triple Boss," which has a cream can and an empty space back of the cream can large enough to admit a vessel to contain the butter. The cream can is so adjusted that by turning it half way round it can be lifted out and set under the faucet to receive the cream or to pour it into the churn.

## THE TWIN BOSS



### PRICES

No.	Tin	Price
26 two	6 gallon tin milk vessels.....	\$12.00
28 "	8 " " " " " " " " " " " "	13.50
210 "	10 " " " " " " " " " " " "	15.00
46 "	6 " " copper " " " " " " " "	14.00
48 "	8 " " " " " " " " " " " "	15.50
410 "	10 " " " " " " " " " " " "	16.50

This separator is especially adapted for farmers or dairymen, who get more than ten gallons of milk at one milking, as a milk vessel that holds more than ten gallons is hard to handle and will not produce as good results as the smaller vessels.

It is also adapted for those who prefer to let the milk remain in the separator longer than from one milking to the next, as the first milking can be put in one vessel and the second milking in the other, or one vessel can be used for milk and the other for cream.

## THE TRIPLE BOSS



### PRICES

No.	Tin	Price
36, two	6 gal. milk cans, 3 gal. cr'm can	\$15.00
38, two	8 " " " " " " " " " " " "	16.50
310, two	10 " " " " " " " " " " " "	18.00
No.	Copper	Price
56, two	6 gal. milk cans, 3 gal. cr'm can	\$17.00
58, two	8 " " " " " " " " " " " "	18.00
510, two	10 " " " " " " " " " " " "	20.00

ADDRESS ALL ORDERS TO

**J. B. Armstrong & Sons**  
**SEEDSMEN**

**SHENANDOAH, IOWA.**



## A FEW POINTS

1. Do not confound the Boss Cream Separator with that cheap kind in which the diluting system is practiced.
2. Milk and water are not mixed.
3. It is the most complete device for handling your milk summer and winter.
4. Sulphur water will not taint the milk or cream as it does with a mixer.
5. You can draw pure, sweet and undiluted milk at any time and it will not disturb the cream.
6. Having pure, sweet and undiluted skim-milk to feed to calves and pigs, will in point of value soon pay for the cost of a Separator.
7. It occupies but small space.
8. It is easily kept clean as there are no corrugations, center tubes or stand pipes to contend with or complicated machinery to take apart and wash.
9. It will save all can lifting, skimming and washing of crocks.
10. No crank to turn.
11. By the use of the Boss Cream Separator more cream is obtained than can be skimmed from crocks and pans. You will get more cream therefore more and better butter, and for this butter you will get better prices. This difference will soon pay for a Separator.
12. There is no machine on a farm that is used as much or as often as the Separator, in fact the farmer can more easily do without a mower or binder or his wife without a sewing machine than without it.

## DESCRIPTION

The Boss Cream Separator is a combination of two or more vessels—a water vessel and one or more milk vessels—fastened together with our patent can attachment.

The Water Vessel is made of the best quality of galvanized iron and is provided with a faucet at the bottom and an overflow pipe at the top.

The Milk Vessel is made of the best quality tin plate. It is also made in copper heavily coated with tin on the inside. In shape it is oblong and deep, with a sloping bottom so that the milk and cream will drain off rapidly. All seams are carefully soldered on the inside and outside so that there is no chance for the milk to lodge and sour.

Our Patent Can Attachment is the simplest and most positive attachment on the market. With a galvanized thumb nut at each end, we have an adjustable fastener that clamps the two vessels together and makes them perfectly water tight. All shrinkage of the rubber washer can be readily taken up.

The Milk Faucet used on the Boss Cream Separator is made of Brass, and heavily coated with white nickel. The inside is drilled out, which makes it as smooth as glass so that milk or cream will not stick to it. It consists of only two parts and can easily be cleaned. No rubber washers are required with it.

## DIRECTIONS

Place Separator where it is protected from sun and wind, any clean, cool, shady place in summer, and any cool wholesome place in winter.

The Separator should be placed in a box, shelf or stool high enough so that a bucket can be set under the faucets.

Fill the outer vessel with cold water first then strain the milk into the milk vessel, using the lid for a strainer by turning it up side down. Then place a piece of cheese cloth over the milk vessel, leaving the lid off for an hour, which will allow the animal heat and odor to escape more readily.

The milk should be strained into the Separator as quickly as possible after milking. The colder the water and the more animal heat contained in the milk when strained into the Separator, the quicker and more complete will be the Separation.

During the hot weather it is a good plan to draw off the water after the milk has been in the Separator about thirty minutes, and refill with fresh water. If favored with a wind pump or a spring the water can be allowed to flow through the outer vessel.

Ice is not necessary if you have cold well, spring or cistern water. When the weather is cold the water need be changed only often enough to keep it fresh.

After a complete separation has taken place, which ordinarily requires from three to six hours, though it is advisable to leave it in from one milking to the next, first draw off the water, then draw off the skim-milk. Watch the sight glass and you can readily see when

the skim-milk is all drawn off, when this is done close the faucet, set the cream vessel under it and draw off the cream. When drawing off the skim-milk do not wait until the cream begins to run out, a small amount of skim-milk in your cream will do no harm.

To wash milk vessels, first rinse out thoroughly with cold water, then wash thoroughly with hot water, wipe dry and it will be ready for the next milking. It is not necessary to take the Separator apart to wash the milk vessel, but it should be taken apart occasionally and the water apartment thoroughly cleaned, therefore never buy a Cream Separator in which the milk vessel is not removable.

To detach inner can, unscrew the milk faucet and thumb nuts and remove outer plate, then push the can attachment through the opening and it is ready to lift out. To replace the inner can simply reverse the operation. Always put a small amount of tallow or grease of any kind on the thread of the milk faucet before screwing it into the attachment.

Screw it with your hand as far as it will readily go, which is all that is necessary. Never use a wrench on part of faucet in which plug turns as that will cause it to leak in almost every instance.

If a wrench is necessary to remove faucet use it on the neck of same. Never take plug out of faucet while screwing it in or out. Keep plug of faucet well greased with tallow.

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It matters not how many cows you keep, it is a paying implement for you, whether you milk one or a dozen.

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**ALL BOSS CREAM SEPARATORS ARE GUARANTEED TO BE AS REPRESENTED**

