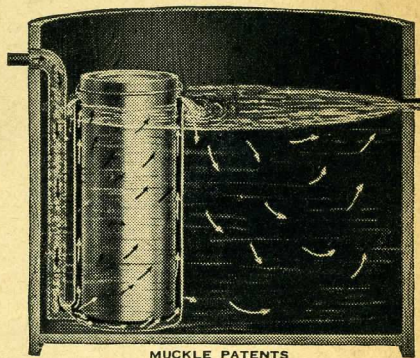
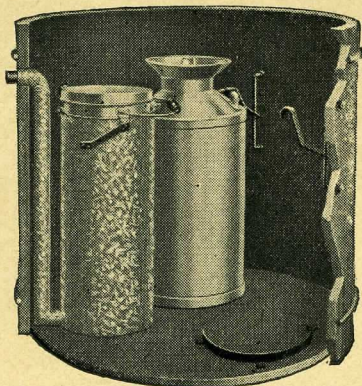


Good Cream—Good Butter

Good Butter—Good Prices

EASIER TO PRODUCE GOOD CREAM THAN POOR CREAM



MUCKLE COMBINATION CREAM COOLER

EASY TO INSTALL—COSTS NOTHING TO OPERATE

The price you receive for your cream depends on the care you give it on the farm. Remember, you make the grade of butter not the creamery or the butter-maker. Do not let bacteria lower your test or the price of your butterfat; remember, it is of the highest market value when first drawn from the cow.

Ask your creamery manager to explain what your saving would be if you had a Muckle Cream Cooler and let him show you how cheap you can equip with a cooler that will last you for years, and be of no expense to operate, making it easier to produce good cream than poor cream.

This cooler is made of either clear California Redwood or clear Oregon Fir lumber; the staves are $1\frac{1}{4}$ inches thick, held together with two round steel hoops; the cover is double-hinged in the center, making it easy to enter either the cooling or storage side of the cooler; comes fully equipped, set up.

Do not confuse the MUCKLE CREAM COOLER with a cream tank—there is a vast difference. The MUCKLE cools the cream in seven minutes.

MANUFACTURED BY

Muckle Manufacturing Co.

OWATONNA, MINNESOTA