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A TWO SIDED STORY

IN THE PERIOD OF THE PAST TWO OR THREE YEARS THE MILK QUESTION HAS BEEN CONSTANTLY BEFORE THE MINDS OF THE PEOPLE. EVERY HOUSEHOLD IN KINGSTON AND VICINITY USES MILK—IT IS ONE OF THE MOST IMPORTANT FOOD FACTORS IN THE HOUSE TO-DAY, AND YET, HOW MANY PEOPLE KNOW WHERE AND WHAT HAS BEEN DONE TO THAT VERY SAME MILK THAT THEY HAVE ON THEIR TABLES. IS THAT NOT A QUESTION WORTHY OF CONSIDERATION? THE MANY PROCESSES WHICH MILK UNDERGOES IS NOW AN EXACT SCIENCE. A GREAT MANY MACHINES ARE USED DURING THESE PROCESSES, NONE OF WHICH TAKE AWAY ANY FOOD VALUE FROM THE MILK, BUT IN EACH CASE PURIFIES IT TO A GREATER EXTENT.

Here Are the Two Sides of the Milk Question

The Can and the Measure

The old way of the can and the measure is past! There was a time when the milkman used to come around to your house during the wee small hours of the morning, get your pitcher from the front doorstep, (where it set with a saucer over it to keep the dust out) and filled it with the pouring can, while the dust of the city was in the air.

Or perhaps you had a milkman that walked into your kitchen and while measuring out your desired quantity slopped milk over the floor.

WAS THAT THE SCIENTIFIC WAY?

Do you know how much dust and dirt was in the can, the measure, or your pitcher? Do you know whether you received a full pint or a full quart? No, you don't. The matter of short measure is only a small item each time, but amounts to a lot at the end of a year.

Clean and pure milk is the most vital factor to every milk user.

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The Scientific Way

When the milk enters the dairy it is tested—then it is put into the clarifier, a machine that cleanses the milk of any dirt which happens to be in it. It is then pasteurized and run through coolers; then to the bottling department where it is bottled in thoroughly cleansed and sterilized bottles. After it is bottled and topped it is put into cold storage until the drivers are ready to transfer it to their waggons for delivery.

The new process is sanitary to the last degree—there is no possible chance for the dust or dirt to enter the bottle, either in the milk waggon or after it has been left at your door. The milk is not separated from the nourishing substances by these processes, but is only cleansed and sterilized.

ARE YOU GOING TO CONTINUE TO BUY YOUR MILK THE OLD WAY OR ARE YOU GOING TO TRY THE NEW, MODERN METHOD. PERHAPS YOU ARE BUYING MILK IN YOUR HOUSEHOLD ON ACCOUNT OF CHILDREN. GIVE THEM THE BEST. FOR THE GROWING GIRL OR BOY MILK IS THE PERFECT FOOD. IT MAKES BONE AND MUSCLE AND IS EASILY DIGESTED.

Phone Your Order Now to 845 and try the Scientific Way

PRICE'S DAIRY