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Announcing the Opening of One of the Finest Dairies in Eastern Ontario

Offering the People of Kingston a Better, Safer, More Dependable Milk Service Than They Have Ever Had Before

AN INVITATION TO VISIT THIS MODEL DAIRY

During the Opening Week, we cordially invite you to visit us and to see for yourself the equipment installed and the safeguards taken in a modern dairy to ensure absolutely pure, safe milk. Experienced men will gladly explain the various processes the milk goes through and the operation of the costly machinery installed. Or, if you prefer, an excellent view of the interior may be obtained through the large show window on Princess street. We are particularly desirous of having members of the medical profession visit our plant for inspection at any time.

We will continue to supply the same high-grade milk from tuberculin-tested cows on the Hemlock Park Dairy farm for those who desire it. This milk will be kept absolutely separate and will not be pasteurized. Price will continue to be 9 quarts for \$1.00.

You'll know just how good butter can be when you taste Hemlock Park Creamery Butter for the first time. Better than ordinary butter because of its extra quality and because it is sold only in one-pound cartons to ensure absolute purity.

TO-MORROW marks the opening of a new era of milk service for the citizens of Kingston with the opening of the Hemlock Park Dairy, one of the finest dairies in Eastern Canada. A dairy whose aim is to supply the people of Kingston with absolutely pure, fresh, pasteurized milk of guaranteed quality. A dairy whose personnel and equipment throughout ensures the utmost in courteous, dependable service.

A New Modern Building with the Latest in Dairy Equipment

Hemlock Park Dairy is in every respect a model dairy for supplying the purest and safest milk.

The building is cement throughout, with two-thirds of the wall space in windows so that the white-painted interior is flooded with healthy sunshine. Large windows on Princess street enable passers-by to watch the dairy machinery in operation, and the white-robed employees as they capably carry out their duties. The floor is glistening Terrazo Tile; is always kept spotless and sanitary.

Hemlock Park Dairy equipment includes every modern essential to the supplying of absolutely pure, safe milk. The bottle and can-washing equipment, pasteurizers, bottling and capping machines, refrigerating system and other equipment have been carefully selected by experts in dairy operation.

Pasteurized to Guarantee Its Safety

Hemlock Park Dairy Milk is pasteurized—because eminent Health authorities have agreed for years that only by pasteurizing can the absolute safety of milk be guaranteed. In cities where milk is unpasteurized

there is a tendency towards a higher death rate from Typhoid or Scarlet Fever than where pasteurization is practiced.

Briefly, pasteurizing simply means heating the milk to 142 Fahrenheit, holding it at that temperature for thirty minutes, then cooling rapidly to 40 Fahrenheit. Yet to do this effectively so that no harmful bacteria remain requires costly machinery and skilled supervision.

Pasteurizing does not remove cream, affect the vital food elements in milk or alter its taste. It does increase its digestibility and greatly improves its keeping powers—besides making it absolutely safe. All Hemlock Park Dairy Milk is guaranteed not to have any alteration in cream content.

Cleanliness Our Watchword

No food requires more care than milk to make certain absolute purity and safety from the source of supply to your home. Hemlock Park Dairy customers may rest assured that every precaution is taken in this regard.

The milk is obtained under the most ideal farm conditions, from well-bred cows specially fed to produce rich, creamy milk. Continual inspection by a doctor with training in Medical Health service is an additional safeguard.

The cans in which the milk comes to our dairy have not been merely sluiced out with water from a pail, but are thoroughly washed and sterilized in our own dairy before returning for refilling once more.

In our dairy, the cans and bottles are not washed in quantities in hit-or-miss fashion, but each passes through a cleansing and sterilizing process—rinsed

with cold water, cleaned with boiling water and sterilized with live steam—the most effective sterilizing method known. Our can and bottle washing machine supplies fresh water for each can and bottle. The milk vats, pasteurizers, coolers and other equipment are cleaned and sterilized daily with live steam to ensure perfect sanitary conditions.

Hemlock Park Dairy Milk passes through the various processes for making it absolutely pure and safe entirely by machinery. It is bottled and capped by machinery. It reaches your home as pure as when it leaves our dairy—there is no chance for contamination as when sold from open cans.

Courteous, Dependable Service

Hemlock Park Dairy customers will be assured of quick, courteous, dependable service at all times. Specially trained men, horses carefully selected and trained and well cared for, and modern equipment will provide speedy, on-time deliveries.

The Milk Service YOU Want

You—like hundreds of other folk in Kingston—are going to want the assurance of absolutely pure, safe milk of guaranteed quality and the dependable service which Hemlock Park Dairy customers will enjoy. Take advantage of our invitation to inspect this model dairy during the opening week, either by coming inside and having us explain the various processes to you or through the large show window on Princess street. Leave your name and address in our office for delivery to commence, or telephone 3100 at once and our salesman will call next trip.

**OUR AIM IS TO SUPPLY HIGHEST QUALITY MILK AT LOWEST PRICE
PRICE 20 PINT TICKETS FOR ONE DOLLAR**

While we cannot promise any immediate reduction in price, the tendency will be in this direction rather than towards any increase.

Hemlock Park Dairy

Telephone 3100

380 Princess St.

Our Salesman Will Call Next Trip