In ordinary milk, the fat content is suspended in the milk in large globules. HOMOGENIZING breaks up these fat globules, distributes the milk fat evenly throughout the whole bottle, and keeps it that way. And this modern, scientific treatment of milk provides many advantages. The FLAVOR is creamy and uniform, a delicious taste you can't get in PASTEURIZED MILK or HOMOGENIZED MILK or BUTTER or COTTAGE CHEESE any other way. Gilt Edge "HOMO" milk is HEALTHFUL for every member of the family, because the breaking up of the fat globules makes the milk more easily digested. Yet this specially treated milk costs no more than other milk. Gilt Edge has provided "Homo" milk for its customers in order to keep up with the very latest improvements in dairy science.

MCCORDICK'S GILT EDGE DAIRY PRODUCTS

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