GiltEdge milk IsSateand Good
Stateand federalhealthauthorities,and theAmeri-
can MedicalAssociation,join in urging the public
to use pasteurizedmilk—because it’ssafer. Pas-
teurizationisthebestmethod sciencehas been able
to devisetomake milk safe.
Particularlyin warm weather,when the bacteriain
milk can multiply very rapidly,is pasteurization
very important.
But pasteurizationis only one of the scientific
methods used in the GiltEdge plant to insure the
purity and wholesomeness of Gilt Edge products.

HIGHWAY 77 AND EUFAULA

"Boy! Is that
cold milk
good
on a
hot day!
And Mom says I can
have all I want because
it’s PASTEURIZED."

USE MORE MILK ... BUTTER ... ICE CREAM ... COTTAGE CHEESE ... BUTTERMILK
GILT EDGE DAIRY PRODUCTS

Homogenization isthe new process for breaking up
the fat globules in whole milk so that the milk will
stay "whole" without the cream separating. Homog-
enization brings about a better taste, and also
makes the milk more easily digested.
Gilt Edge Milk is "Grade A," which means that
proper scientific standards are followed in all stages
of its handling. And the milk is delivered to you
in Dacro-protected bottles, with the pouring lip
completely covered until you are ready to use the
milk.

Buy GILT EDGE—because it’s safe.

A paper copy of this issue is available at call number