The Story Behind Your Milk Service

Because the purity of milk is such a vital factor for good health, responsible citizens should know the full story of where the milk they drink comes from, and how it is handled. The GILT EDGE company welcomes visitors to the dairy plant at Highway 77 and Eufaula Street in Norman, and is glad to explain fully how this plant uses the most modern methods to handle milk and other dairy products. The building and equipment have been arranged to comply with both the letter and spirit of federal requirements for handling of GRADE A PASTEURIZED MILK.

A large number of milk producers from whom the Gilt Edge dairy purchases milk have barns and milk houses under construction which, when completed, will comply with the specifications listed in the Standard Milk Ordinance. Very soon we will be able to add federal and state certification of the sources of our milk supply, so that Pasteurized Grade-A milk can be supplied to people of the Norman community.

Visit the plant and learn for yourself the things being done to improve and protect your milk service.

Ice Cream
25c
(30c if delivered)

Butter
Whipping Cream
Cottage Cheese
Buttermilk
Coffee Cream
Chocolate Milk

Insist on Gilt Edge Products - Pure, Inexpensive and SAFE

McCormick’s GILT EDGE Dairy Products

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