Medical science has made great strides in recent years in learning how to control the feeding of babies for maximum health protection. When cow's milk is given, it is customary to specify pasteurized milk because it is "safe for baby.

Pasteurization is the scientific heat treatment of milk, under rigidly controlled processes, to destroy any of certain harmful organisms that might be in the milk. The value of this special treatment is widely recognized.

The "Grade A" rating on GiltEdge milk also is important to people who want good quality food. This rating, which is earned only by careful and regular inspection of equipment and methods of handling milk, means that this dairy has met standard requirements for high quality milk.

And so, when you ask for GILT EDGE PASTEURIZED GRADE "A" MILK at your grocer's, or telephone 130 to ask for regular daily delivery to your door, you are getting a safe, top quality milk.

GiltEdge ice cream, too, sets a standard of quality, and there is a large variety of flavors available at only 25 cents per quart if called for at the plant. (Delivered in Norman for 30 cents per quart.)

Phone 130