
Phone 393

To The Milk Consumers of Eugene

THANKS!

*We Gratefully Acknowledge The Splendid
Reception Accorded*

Gold Medal Grade A Raw Milk Pasteurized

Since our inauguration of this double protected milk
we have received a very gratifying increase to our list of
pleased customers.

Naturally we point with pride to this wonderful response—which fully vindicates our belief—conceived over a year ago—that the people of Eugene would support an improved milk supply.

This high quality milk cannot be sold for less than ten cents per quart retail, and bring a fair return to the producer.

The interests of the dairymen of the Eugene milk shed are the interests of the city of Eugene. The producers of Grade A Raw milk for pasteurizing deserve the hearty support of everyone in Eugene who is for Eugene. A lowered price would indicate a lowering of quality.

—Good Milk is Worth 10c Per Quart

No producer can bring a high quality milk into Eugene for less and obtain a fair return on his product.

Build a greater and more prosperous agricultural district adjacent to the city of Eugene and you build a greater Eugene.

Note—Some idea of the investment required on the part of the producer of Grade A Raw Milk for pasteurizing may be observed in the two accompanying photographs taken on one of the three fine dairy farms supplying Gold Medal Milk.

It Costs No More Than Ordinary Milk

Medo - Land Creamery Co.

675 Charnelton St.

"A Home Owned Institution"

Phone 393

This Method of Cooling Milk is a process of
Positive Assurance of Grade A Production

The Proper Type of Cooling Unit for
Grade A Raw Milk Production