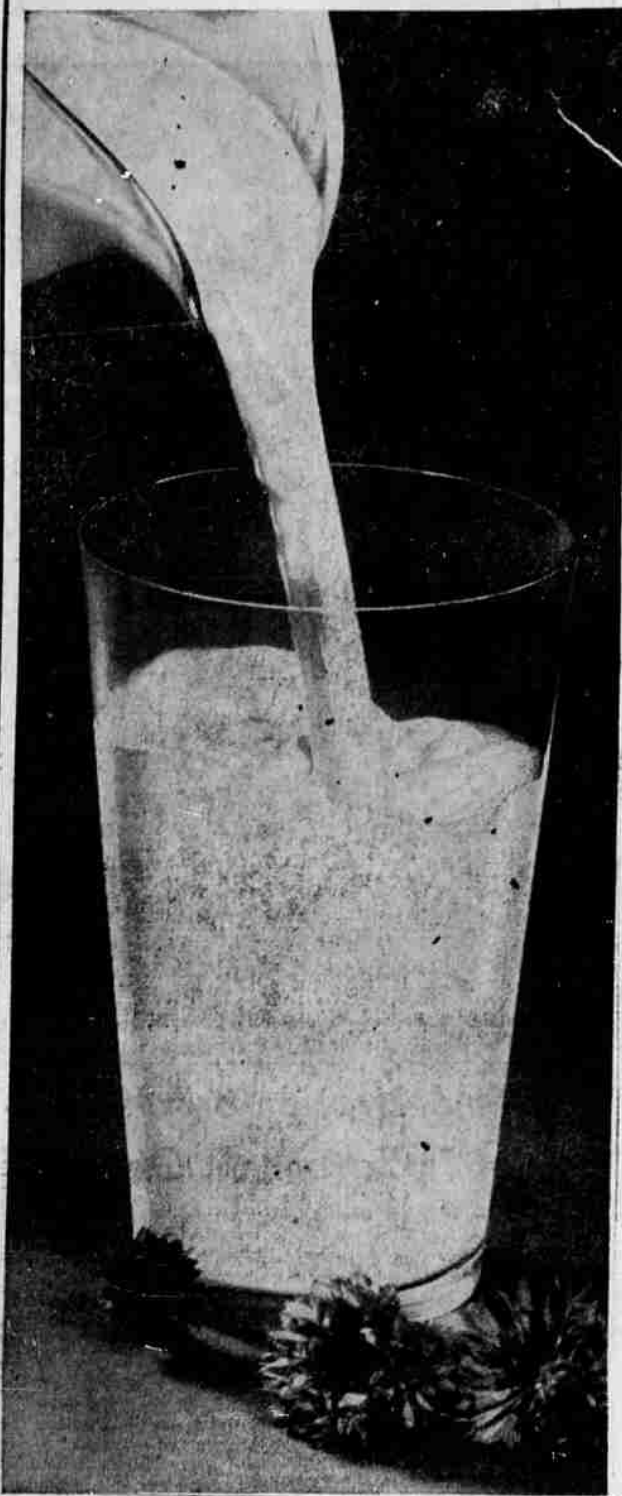




Mountain View Milk

Is 6 Ways Better For Your Family

1. IDEAL FAT CONTENT

Mountain View Milk — 3.8 butterfat content — the standard recommended by doctors and health authorities as best for human use.

2. PERFECT BALANCE

Sugar, casein, ash, and fat are arranged in Approved Mountain View Milk. There is a definite difference because it is perfectly balanced.

3. SOFT CURD CONTENT

In the digestion of Approved Mountain View milk a softer curd is formed than the curd found in ordinary milk. Scientists have found that the softer the curd the quicker digestion is completed.

4. FLAVOR

Mountain View milk has a full-bodied, smooth, delicious flavor different from ordinary milk. A creamy fullness that always pleases.

5. UNIFORMITY

From top to bottom Mountain View milk is the most uniform of all milks — no thin skim milk at the bottom — fat particles are perfectly mixed throughout.

6. SMALL FAT GLOBULES

Tiny butterfat globules are easier to digest! Billions of them in each quart have a greater surface area exposed to the action of digestive juices, making digestion prompt and complete.

You'll Enjoy These Other Fine

Mountain View Dairy Products

- | | | |
|----------------|------------------|-----------------------|
| ★ Buttermilk | ★ Skim Milk | ★ Chocolate Drink |
| ★ Orange Drink | ★ Cottage Cheese | ★ Cereal Rich Milk |
| ★ Butter | ★ Eggs | ★ Sour Cream Dressing |
| ★ 5% Milk | ★ Ice Cream | ★ Whipping Cream |

"DOOR TO DOOR OR AT YOUR STORE"

TO OPEN

Mountain View
3.8% HOMOGENIZED MILK

3.8% GRADE A FRESH PASTEURIZED

Mountain View
HOMOGENIZED MILK

CLARIFIED FOR PERFECT QUALITY
PERFECT FOR DRINKING
PERFECT FOR THE FAMILY BUDGET

Drink **3** glasses of milk every day!

Mountain View Dairy
Bend, Oregon

June is Dairy Month



Here are some of our prize winning Ayrshire cows waiting to be milked in our new milking parlor. This parlor is the only one of its kind in Central Oregon.



You are cordially invited to visit our modern farm anytime. We will gladly let you inspect our modern milking parlor, cattle, buildings, and grounds, so you can see how your milk is cared for.



Here is one of the largest stainless steel bulk tanks East of the Cascades. Your milk is constantly stirred and refrigerated until milk processed. Mountain View milk is never handled by human hands.



We're proud of our spotless milking parlor. The largest and most modern in Central Oregon. By the use of tile, concrete, stainless steel and washing use of cows before being milked, Mountain View brings you the richest, cleanest and most healthful milk possible.



Mountain View Dairy has refrigerated delivery trucks in Central Oregon. This is just one important feature to assure you of the freshest dairy products possible.

CLIP AND MAIL

— FREE SAMPLE —

1-Qt. Mountain View Milk

Just Clip and Mail This Coupon To Mountain View Dairy and One of Our Friendly Delivery Men Will Stop and Leave You A Quart of Mountain View Milk. No obligation.

Name

Street City

Offer Available In BEND, REDMOND and MADRAS

Central Oregon's Largest Locally Owned And Operated Dairy

Mountain View Dairy

Old Redmond Highway

Bend

Phone 382-2563 or 382-2292

