

Bartholomay

CREAM TOP

THE NEW STYLE MILK BOTTLE



Here's a bottle made with art,
Keeps your milk and cream apart

BARTHOLOMAY COMPANY, INC.

Dairy Department

WE are in a position to serve the public of Rochester with high-grade, rich pasteurized Cream and milk, also Rochester Standard Raw Milk.

Delivery will be made direct to the homes also hotels, restaurants and stores in "**Cream Top,**" the new style milk bottle. With this style bottle you can have rich cream for your morning coffee by inserting one of the cream separators (pictured on front page) into the bottle, pour off the cream, the milk remaining in the bottle can be used

for cooking, baking or other purposes.

Our Milk Department is equipped with the latest type of apparatus. As soon as the Milk arrives at our plant it is emptied into a receiving tank from which it runs through sanitary pipes into Pfaudler glass lined tanks where it is uniformly pasteurized, as these tanks are operated under the positive method, as each tank has a recording thermometer and it must register the proper holding time at the proper temperature, it is then run over coolers then bottled, capped in sterile bottles and put into the cooler.

"Cream and Milk for the Price of Milk."

Order your Milk in Cream Top Bottles—it costs no more.

Rochester Standard Raw Milk

Our Rochester Standard Raw Milk is produced and bottled at the Bonalevo Farms at Batavia, N. Y., under the supervision of the Rochester Health Bureau, and meets the requirements of the milk ordinance adopted June 6, 1922. It is exceptionally good for infants and children.

We solicit your kind patronage and will endeavor to give you Quality and Service which will merit your continuance.

**BARTHOLOMAY
COMPANY, INC.**

Dairy Department

555 St. Paul St., Rochester, N. Y.

Phone, Stone 55