

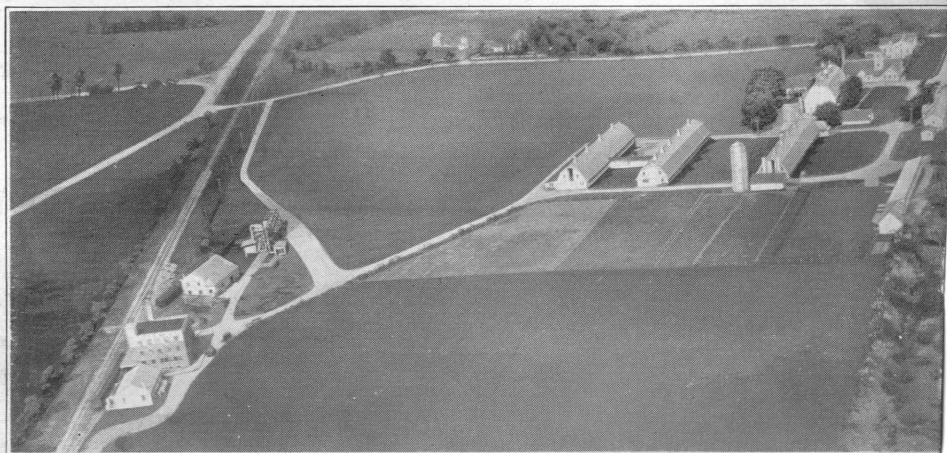
7

A Word
or Two
about
BROOK HILL
FARM



*A Distinctive
Milk for
Discriminating
People*

•

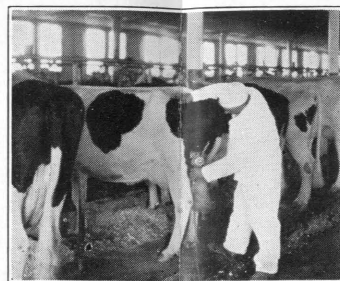


and its products

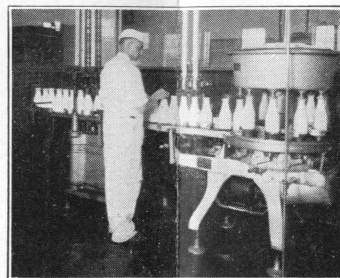
Brook Hill Farm is the largest institution of its kind in the Middle West, consisting of nine producing farms, two of which are Certified Milk plants. 2300 acres of land are controlled of which 1650 are under cultivation. Brook Hill operates its own hay drying machine which dries alfalfa direct from the field retaining all the leaves and green color. The finished product contains seven times as much vitamin A as field cured hay. This means the consumer of Brook Hill milk has June milk in January. Five hundred of a total of seven hundred fifty cows are milked twice daily by machines under the most sanitary conditions. Complete laboratory control of production together with the rigid supervision of the Milwaukee and Chicago Medical Milk Commissions and Health Departments over plant sanitation and health of employes and herd assures Brook Hill customers of the finest milk it is possible to produce. Howard T. Greene, the general manager, a graduate of the University of Wisconsin in 1915, is recognized nationally as one of the leading scientific farmers in the country.

Vitamin D Certified Milk is one of the outstanding developments in increasing the nutritive quality of milk. This milk is produced by feeding the herd measured rations of irradiated yeast rich in vitamin D. It prevents and cures rickets in children, developing the bones and teeth properly. Mothers use Vitamin D milk during pregnancy and lactation. Thus we eliminate the necessity of using cod liver oil or other vitamin D supplements. Vitamin D Certified Milk is produced under the Steenbock patents of the Wisconsin Alumni Research Foundation. It was first offered to the public in the Middle West by Brook Hill in 1931.

Certified Milk. Since 1910 Brook Hill has been the leader in the production of this finest grade of natural milk. Our reputation has been built on this wonderful product.



Cattle are clipped each month and washed before each milking.



The newest filling and capping machines operate in a glass enclosed room.

Brook Hill Products are distributed by every milk dealer in CHICAGO, GRIDLEY AND LUICK in MILWAUKEE, and licensed dealers in BELOIT, FOND DU LAC, JANESVILLE, KENOSHA, MADISON, OSHKOSH, RACINE, WAUKESHA, WAUSAU and other cities.

BROOK HILL FARM Inc.

CHICAGO OFFICE
2367 LOGAN BLVD.
ARMITAGE 9800

MILWAUKEE OFFICE
3048 WEST GALENA
WEST 8740

PRODUCTION PLANT
GENESEE DEPOT
WISCONSIN

Bulgarian Style Buttermilk is the finest cultured buttermilk obtainable. Containing 2% butterfat and produced under ideal conditions it does not vary in flavor and consistency like ordinary buttermilks.

Acidophilus Milk is used to change the intestinal flora, eliminating the putrefactive and fermentative bacteria which cause toxic poisoning, colitis, chronic constipation and like disorders. Brook Hill was the first commercial producer of Acidophilus Milk in 1923.

40% Breakfast Cream is produced by Brook Hill for those people who appreciate a thick heavy cream for their fruit, cereal, salads and coffee. It is often prescribed by physicians for diets where cream is used.

Cams (concentrated acidophilus milk) are made by coating acidophilus milk solids with a fine grade of chocolate. Cams are used for convenience as well as for those who do not enjoy the flavor of acidophilus milk. They are shipped in boxes containing one week's supply. Obtainable in the better prescription drug stores in Milwaukee and Chicago, they are sold all over the United States direct from our laboratory.

A visit to Brook Hill Farm will be most interesting to children and adults alike. Competent guides will escort you after you register at the office. Best time is between 2 and 5 P. M. Brook Hill Farm is located eight miles west of Waukesha just north of highway 59 at Genesee.

