A NEW RECORD IN MILK AND CREAM PURITY

EVER before, to our knowledge has such a high standard of MILK PURITY IN ICE CREAM been attained in Harrisburg as that shown by the last analysis of our product made by George R. Moffitt, M. D., the City's Board of Health Bacteriologist. Here is a reproduction of his report.

GEORGE R. MOFFITT, M.D.
LABORATORY OF BAOTERIOLOGY
PATHOLOGY AND CLINICAL CHEMISTRY
200 PMS STREET

HARRISBURG, PA. Dec. 26, 1914 10

Hershey Creamery Co., Harrisburg, Pa. Gentlemen:-

The report of the bacteriological

examination of ice-cream sample submitted to

me by you on Dec. 22, 1914 is as follows:-

Average number of basteria per cubic centimeter, as shown by 1 c.e. inoculations of various dilutions of sample in agar-agar plates and incubated at 37° C. for 48 hours and at 20° C. fer 24 hours: 375,000.

Number of colon bacilli per cubic centimeter as shown by 1 c.c. ineculations of 1-100 dilutions of sample in special Endo medium:

Five fermentation tubes of glucese bouillon each ineculated with 1 c.c. of a 1-100 dilution of sample showed gas production as follows:-

Tube No. 1: 0
Tube No. 2: 0
Tube No. 3: Trace
Tube No. 4: 0
Tube No. 5: Trace

Fat: 11.65%

Gran used of cream used us. State a city laws of mand only 8 p cent.

All milk contains SOME bacteria, but all bacteria are not harmful. The dangerous bacteria are the COLON Bacilli; which contain the deadly typhoid, tuberculosis, scarlet fever and other pathogenic germs. It will be noted that in the above test there is a complete absence of the Colon Bacilli--evidencing PERFECT PURITY.

If all milk products were as pure as these used in Hershey's "All Cream" Ice Cream, Una Clayton would have to seek a new act. For the sake of your family's health you should

Demand Hershey's Pure "All Cream" ICE CREAM
Costs No More Than The Impure Kind

HERSHEY CREAMERY CO.

Both 'Phones

SOUTH CAMERON STREET

Prompt Delivery Service