MILK BOTTLE DIVISION

MILK

CREAM

CHEESE



Protective skins, shells and rinds are provided for fruits and vegetables, nutmeats and melons, but it has been left to man to safeguard milk, one of Nature's choicest and most valuable foods. His solution is uncounted millions of practical and sanitary glass milk bottles.

Beyond fathoming is the love of a mother for her child—beyond understanding, the trust which is reciprocated. Mother meets that wistful expression of faith with utmost confidence when she pours good milk from a bottle produced by the Berney-Bond Division of the Owens-Illinois Glass Company.

Milk for Health—in a Bottle for Safety

Milk is not alone for children. Sturdy workmen drink deeply from the milk bottle and are invigorated. Business men quaff milk with their light lunch and are refreshed. Sportsmen appreciate its nerve settling proclivities and sustaining qualities. The invalids drink rejuvenation for ailing corpuscles.

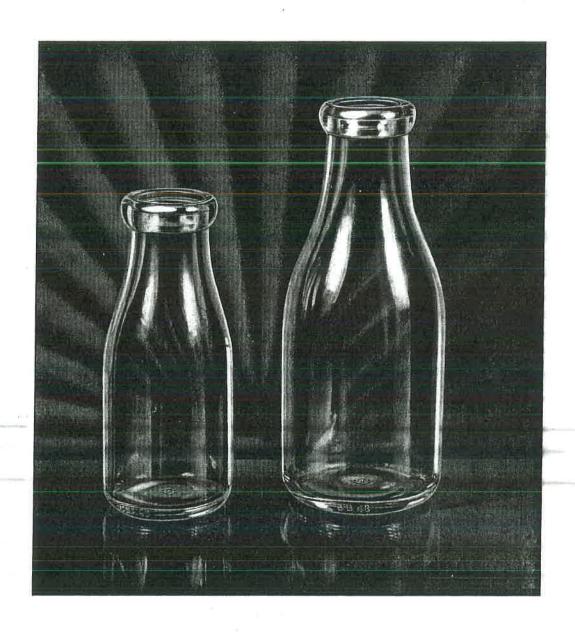
But only sweet and pure milk is beneficial and in no manner can it be kept and delivered pure so well as in a glass bottle. The clear, sparkling sides and bottoms can be cleansed thoroughly and sterilized repeatedly without difficulty. The cap can be reseated readily for refrigeration. Of no little importance, a bottle is an ideal receptacle for change or tickets at the consumer's doorstep.

But one of the most vital things to milkmen is how many trips to and from their plants will a bottle maker. Is it one that adds to the average life of its kind or does it tear it down? Milk bottles are economical or not depending upon the extent of the service they render.

The appearance of the best of milk is affected by the slightest color in its glass container. Berney-Bond milk bottles are recognized by their uniformly clean, crystal color. Good color does not just happen, but is the result of expert knowledge and close attention to fundamentals and details.

Berney-Bond milk bottles are scientifically designed for strength. The method of their blowing assures even distribution of glass. The ingredients making up the glass batch are the best obtainable. A constant effort is put forth to improve quality and meet the changing demands of the day. The result is a milk bottle which endures the hardships that shorten the life of ordinary makes.

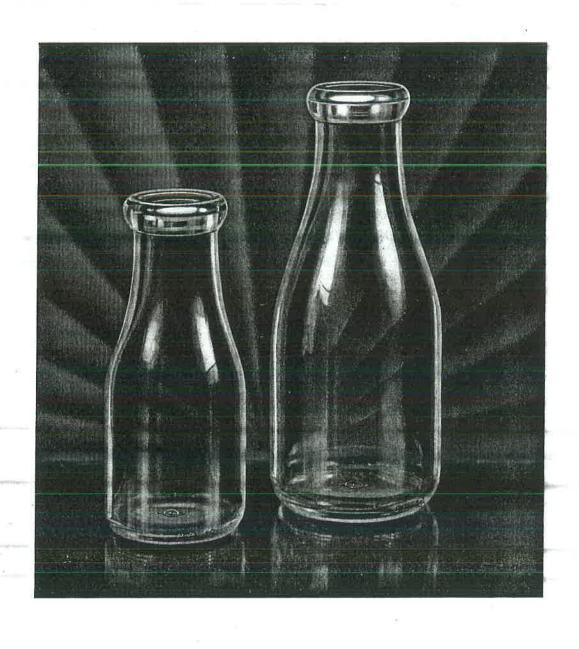
The very factors which give strength to a Berney-Bond milk bottle lend it beauty. Clear, unblemished glass—straight, even walls—smooth, reinforced bottoms—correct tempering—all contribute to fine appearance, which is particularly essential in the distribution of milk.



Mold Number	Capacity	Height	Body Diameter	Pounds : Crated	per Gross Bulk
M-10	Quart	91/4	327/32	265	2291/2
M-11	Pint	71/4	31/16	165	135



Mold Number	Capacity	Height	Body Diameter	Pounds : Crated	per Gross Bulk
M-20	Quart	91/2	37⁄8	265	2291/2
M-21	Pint	73/8	31/8	165	135

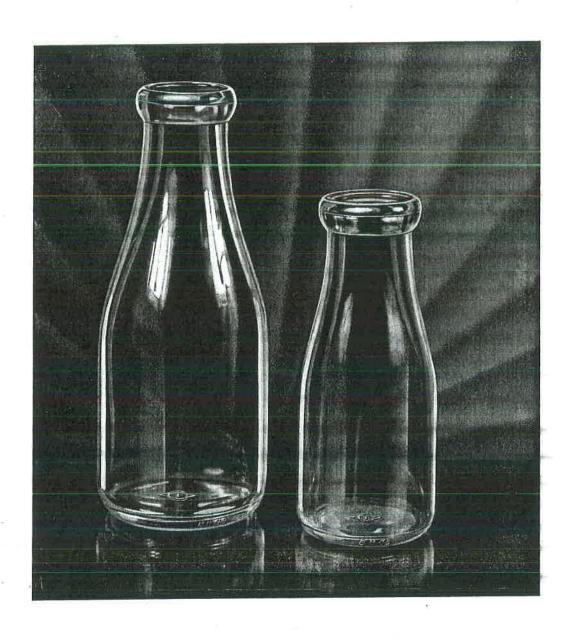


MIEKS

Mold			Body	Pounds per Gross	
Number	Capacity	Height	Diameter	Crated	Bulk ,
M-30	Quart	91/2	313/16	265	2291/2
M-31	Pint	73/ ₈	33/32	165	135



Mold Number	Capacity	Height	Body Diameter	Pounds :	per Gross Bulk
M-40	Quart	91/4	3 ²⁷ / ₃₂	265	2291/2
M-41	Pint	73/8	31/16	165	135



Mold			Body	Pounds per Gross	
Number	Capacity	Height	Diameter	Crated	Bulk
M-50	Quart	91/2	313/16	265	229½
M-51	Pint	73/8	31/16	165	135



Mold Number	Capacity	Height	Body Diameter	Pounds p Crated	per Gross Bulk
M-60	Quart	91/4	37/8	265	$229\frac{1}{2}$
M-61	Pint	71/8	31/8	165	135

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REAM TOPS

Mold Number	Capacity	Height	Body Diameter	Poun Crated	ds per Gross Bulk
M-80	Quart	91/2	37/8	265	Not Bulked
M-81	Pint	71/4	$3^{3}/_{32}$	165	66
M-83	Half-Pint	51/2	21/2	105	"

The Cream Top Bottles illustrated can be furnished dairymen who possess a license for their use from the Cream Top Bottle Corp., 11 No. Pearl Street, Albany, New York.



DACRO DISC MILK BOTTLE FINISH

One of the recent developments offered to the users of milk bottles is the Dacro disc closure. The bottle finish, the blank disc and the applied cap shown above, illustrate the important details. Besides making the bottle distinctive, the Dacro disc has many practical advantages. It covers the bottle lip, provides an adequate reseal and is suitable for colorful lithography. This finish is adapted to one standard shape having these specifications:

-	Quart	Pint	½ Pint
Height	91/ ₂ 37/ ₈	73/8 31/8	51/2
Diameter	37/8	31/8	$2\frac{1}{2}$

ALSECO MILK BOTTLE FINISH

Another recent innovation in the packaging of milk is the sealing of the bottle by means of the Alseco aluminum foil cap. The bottle head is designed as illustrated, and while holding securely in delivery the applied Alseco cap is easily removed by turning. The cap, however, retains its shape and may be used to reseal the bottle. As shown, the Alseco protects the bottle lip and may be embossed cleanly. These features are distinct advantages of the Alseco which is offered in one standard shape with these specifications:

ecincations.	Ouart	Pint	½ Pint
Height	91/ ₂ 329/ ₃₂	$7\frac{1}{4}$ $3\frac{1}{8}$	⁻ 53/8
Diameter	$3^{29}/_{32}$	31/8	$2\frac{1}{2}$

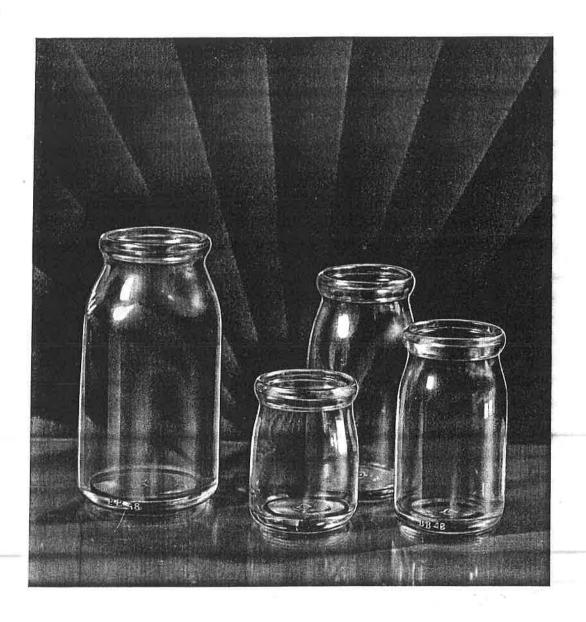
ALSECO & DACRO DISC FINISHES

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Mold Number	Capacity	Height	Body Diameter	Poun Crated	ds per Gross Bulk
M-53	Half-Pint	$5\frac{1}{2}$	21/2	105	Not Bulked
M-63	Half-Pint	51/4	· 25/8	105	66 66

These are standard half-pint milk bottles which can be used satisfactorily with any of the standard pints or quarts. M-53 may be recognized as the slimmer of the two.



Mold Number	Capacity	Height	Body Diameter	Pounds per Gross Crated
M-90	32 oz.	79/16	37/8	270
M-91	16 oz.	6	33/32	165
M-92	12 oz.	53/16	31/32	165
M-93	8 oz.	33/4	215/16	105

JARS

COTTAGE
CHEESE &
SOUR CREAM

The above 8, 12, 16 and 32 ounce Cottage Cheese jars have 2%-inch cap size. The style illustrated with the 2%-inch cap size, known as GCA-575 finish, has been officially adopted by the industry as the standard jar for Cottage Cheese and Sour Cream. Their use is strongly recommended in preference to jars with other cap sizes.

This style jar has been accepted as the standard container for Cottage Cheese and Sour Cream. Dairies adopting new containers for these products should be sure to specify this style jar in preference to any other style for Cottage Cheese and Sour Cream.

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JARS

Mold Number	Capacity	Height	Body Diameter	Pounds per Gross Crated
M-85	32 oz.	75/8	357/64	270
M-86	16 oz.	61/8	33/32	165
M-87	12 oz.	51/8	31/16	165
M-88	8 oz.	41/2	25/8	105

Although this style jar is not recognized as standard for Cottage Cheese or Sour Cream, the above molds with $2\frac{1}{4}$ inch cap size are available to service present users. See page M-11 for standard style Cottage Cheese and Sour Cream Jars.

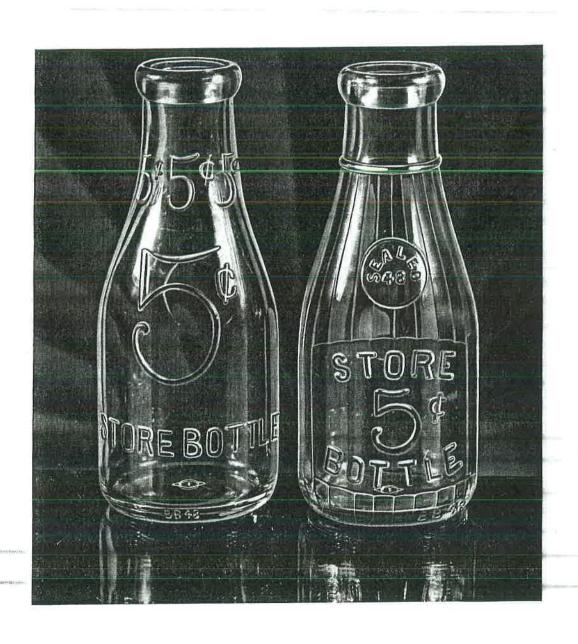


Mold Number	Capacity	Height	Body Diameter	Pounds per Gross Crated
M-95	32 oz.	7½ ₆	3 ² 9/32	270
M-96	16 oz.	61/16	33/32	165
M-97	12 oz.	57/16	227/32	165
M-98	8 oz.	37/8	225/32	105

Although this style jar is not recognized as standard for Cottage Cheese or Sour Cream, the above molds with $2^{11}/_{16}$ inch cap size are available to service present users. See page M-11 for standard style Cottage Cheese and Sour Cream Jars.

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COTTAGE CHEESE & SOUR CREAM JARS



STORE	
ROTTLES	

Mold Number	Capacity	Height	Body Diameter	Pound Crated	ls per Gross Bulk
M-70 (Fluted	d) Quart	93/8	355/64	270	2291/2
M-71 (Fluted	d) Pint	71/4	33/32	165	135
M-73 (Fluted	() Half-Pint	$5\frac{1}{2}$	21/2	105	Not Bulked
M-75 (Plain)	Quart	91/2	327/32	270	2291/2
M-76 (<i>Plain</i>)	Pint	73/8	37/8	165	135
M-78 (<i>Plain</i>)	Half-Pint	51/2	21/2	115	Not Bulked

NOTE: Mold M-78, plain $\frac{1}{2}$ pint is marked "3c" and not "5c" as shown on the quart.



While a large percentage of milk is distributed in so-called "Stock" bottles, it is possible to provide private molds of which the above are representative. We can either duplicate existing molds or create new and attractive designs in any one of several types of lettering. In many instances your own milk bottle is a decided asset.

In the interest of standardization, when making new molds we adhere to the following dimensions:

Over-all Height

91/4"—91/2"

Quart

Pint **Half Pint**

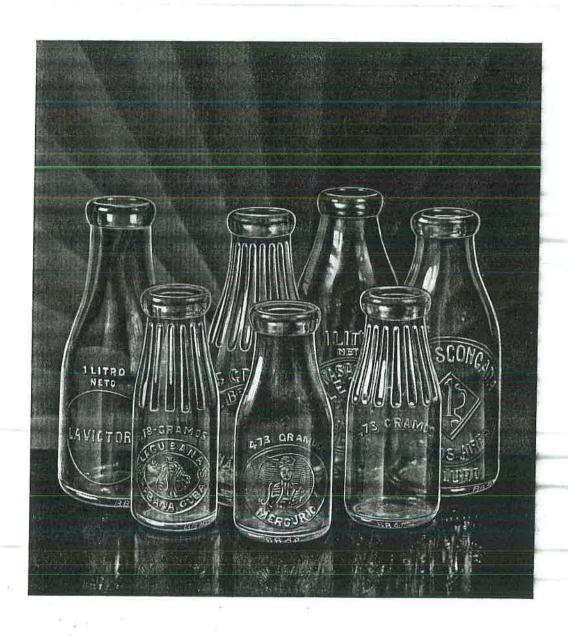
Outside Body Diameter

313/16"

3½16" 2½"

MOLDS.

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EXPORT MILKS

Berney-Bond Milk Bottles enjoy almost universal distribution. Above are samples of bottles which are used in several South American and foreign countries.

In Domestic or Foreign use you will find Berney-Bond Bottles of uniformly clear color, accurate and strong. They materially assist the dairymen in his effort to produce and deliver milk of the highest quality in the most sanitary condition.

STANDARD FINISHES FOR MILK BOTTLES

Below are illustrated the three styles of milk bottle heads. The one known as "Standard" is used on more than ninety percent of all bottles with complete satisfaction.

Practically all milk bottles are manufactured with the No. 2 Finish (C. C. A. No. 500) which takes a disc cap of $1\frac{21}{32}$ diameter. In the interest of standardization for the good of the industry, we have established a policy against furnishing other than No. 2 Finish to dairymen who have been using No. 2. Where finishes of other specifications are already in use however, we can duplicate them if desired.

Syrup Head (Deerfoot) is used by comparatively few dairymen simply as a matter of choice and has no especial advantage over the standard. "G" Head (sometimes described as Double Deerfoot) falls within the same category.



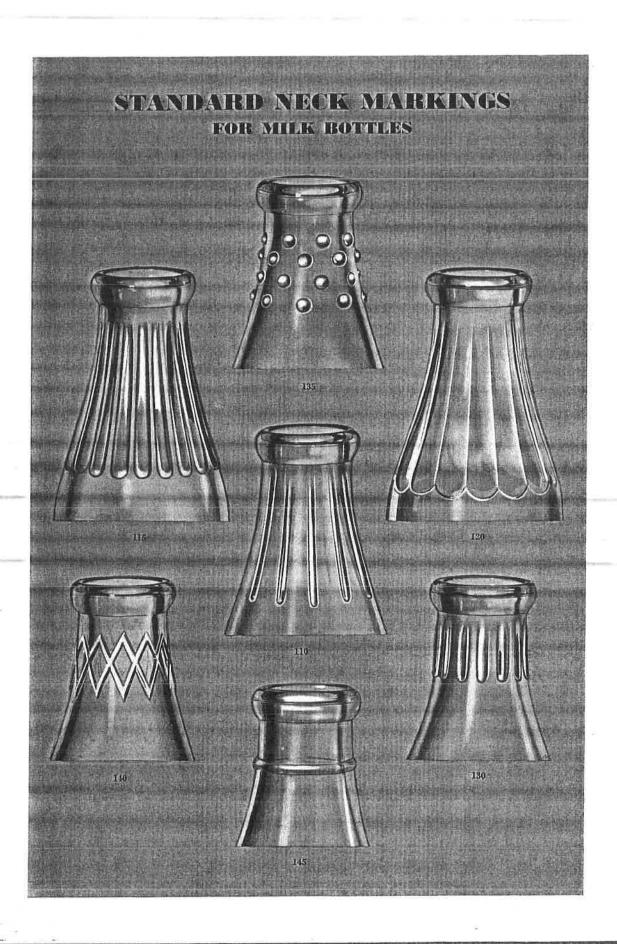
SYRUP HEAD (DEER FOOT)



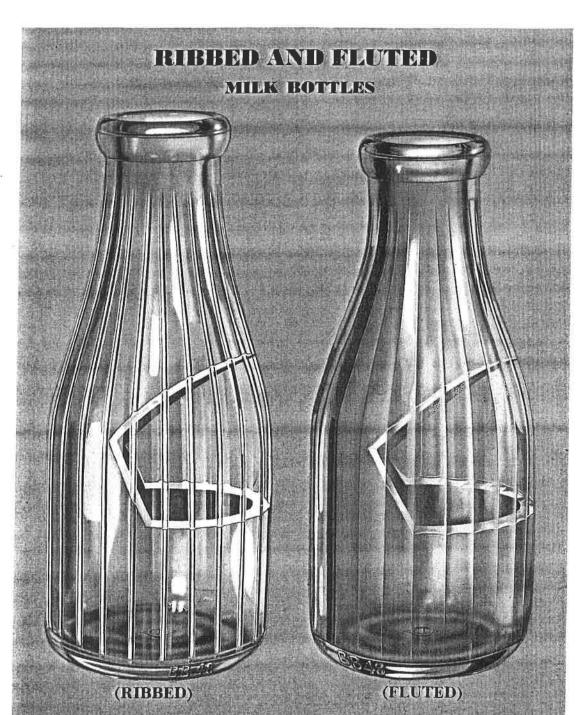
STANDARD HEAD



"G" HEAD



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Ribbed and Fluted Milk Bottles differ as indicated by the Phantom picture above. Ribbed bottles are very much more popular than the fluted style but either can be furnished if desired.

Again we call attention to the fact that everything considered, stock molds are the more satisfactory and dairymen are urged to choose their requirements from them.

STANDARD LETTERING FOR MILK BOTTLES

QUALITY PRODUCTS

SANITARY DAIRY

(DOUBLE LINE BLOCK)

(DOUBLE LINE BLOCK)

PURE MILK

COLETY SEN

(FLAT SCRIPT)

COUBLE LINE SCRIPT)

(DOUBLE LINE SCRIPT)

