

The Milk Route

QUALITY SINCE 1980

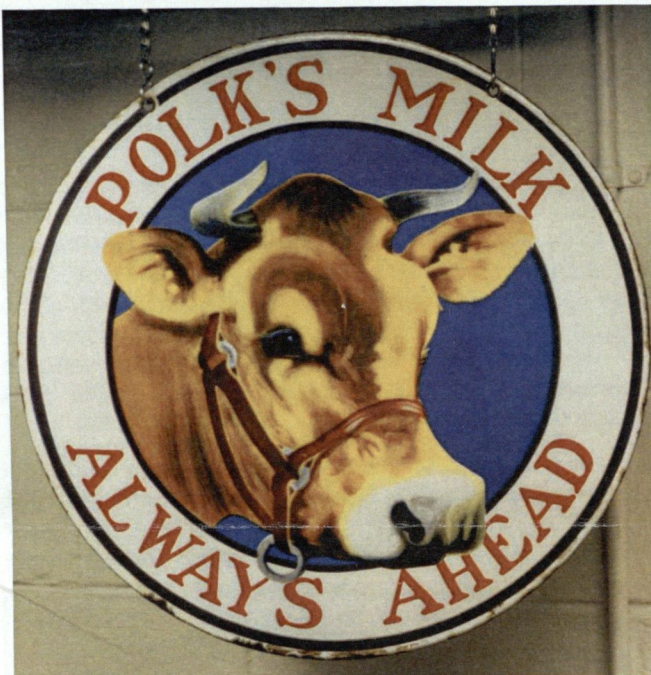
MAY 2016

THE NATIONAL ASSOCIATION OF MILK BOTTLE COLLECTORS

VOLUME 428

The Polk Sanitary Milk Company: Indiana's Largest Dairy

By John Parsons and John Cleland

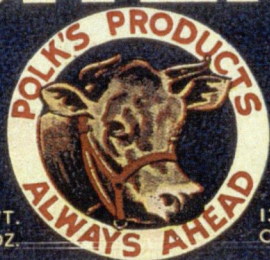


Following the Civil War, James T. Polk returned home to Greenwood, Indiana, and started experimenting with canning tomatoes in 1872. After experiencing modest success following these efforts during his first year of canning, he decided to expand his operation and outfitted a barn with a steam facility. During his second year, it is estimated that he canned over 26,000 cans of tomatoes. In future years, as his company grew, he also experimented with corn, peas, and pumpkins.

Ever the innovator, in 1888, Polk purchased a herd of Jersey cows to feed the leftover plant vines and refuse from his canning operations and to produce milk for sale. The majority of his milk was sold to Tanglewood Dairy Company of Indianapolis. The Tanglewood Dairy eventually got behind in its payments to Mr. Polk, so in 1892, Mr. Polk demanded payment or he would take over the dairy. The owner of Tanglewood Dairy was unable to pay, so The J. T. Polk Dairy began operating and selling milk. Polk's daughter, Pearl, and son-in-law, Samuel O. Dungan of Detroit, Michigan, were immediately called to help him operate the newly acquired dairy. Dungan had previous business expertise as a bookkeeper for a stove company.

In July 1893, the J. T. Polk Company began distributing its milk from 325 East 7th Street in Indianapolis. Due to street and address changes throughout the years today that address would be 16th and Park Streets. Dungan initially worked as the bookkeeper and as a deliveryman. One of the very first customers for the new dairy was Benjamin Harrison, the 23rd President of the United States, immediately following Harrison's return to Indianapolis after his term as President. Dungan's route covered roughly 3 miles and delivered 27 gallons of the Polk herd's rich Jersey milk.

POLK'S
Evaporated
MILK

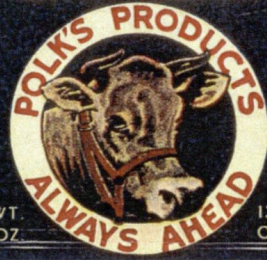


NET WT.
14 1/2 OZ.

13 FLUID
OUNCES

DISTRIBUTED BY
The **POLK**
SANITARY MILK CO.
INDIANAPOLIS,
INDIANA

POLK'S
Evaporated
MILK



NET WT.
14 1/2 OZ.

13 FLUID
OUNCES

Produced on Fine Indiana Dairy Farms
under careful supervision
Processed under Laboratory Control
POLK'S Evaporated Milk is Homogenized

(Continued on page 2)

Polk Sanitary Milk Company

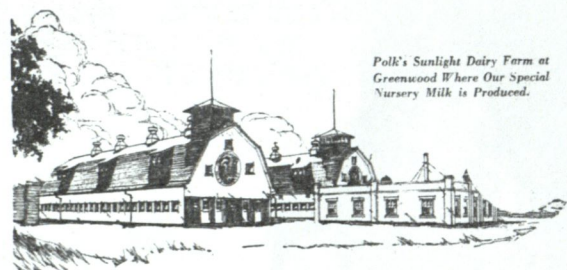
(Continued from cover page)

POLK'S "ALWAYS AHEAD"

4 First Prize Winners 4
and the Highest Point Twins in Indianapolis

In This Year's Better Babies Contest We Have 4 First Prize Winners Out of 4 Possible Firsts in Indianapolis and the Highest Point Twins in the City.

More Than 30 Prize Winners in This Year's Contest and Still Checking Rural Districts Watch for the Pictures of Polk Prize Winners



Polk's Sunlight Dairy Farm at Greenwood Where Our Special Nursery Milk is Produced.

The Polk Sanitary Milk Company

1100 E. 15th Street CHerry 7183
AN INDIANAPOLIS-OWNED INSTITUTION FOR 37 YEARS

The Polk Jersey herd and farm were located just south of Indianapolis, and from there milk was shipped into Indiana's capital city. The farm was noted as one of the best and cleanest operations in the area. A quote from Dr. W.B. Fletcher, one of Indiana's first authorities on pure foods, said:

"J.T. Polk's Dairy at Greenwood is a model dairy where over 200 of the best blooded cows are kept clean as carriage horses, feed upon the best producing foods. Even their hoofs are washed before milking. Here where 'cleanliness is next to godliness' the pure milk is conveyed to patent coolers and then bottled by machinery and packed in ice to convey it to Indianapolis, where it is delivered under the most perfect of conditions."

In 1898, the company continued this habit of cleanliness and producing pure milk products by introducing the pasteurization process into its milk plant operations. Polk's Dairy was the first commercial dairy in Indiana to pasteurize milk. The Polk Dairy hired C. W. Desobry of St. Louis to supervise the growth of the plant and its operations. Desobry, a Spanish-American War veteran, became a long time employee and a valuable contributor to the success and development of the Polk Sanitary Milk Company.

During the first decade of the 20th century, many important events happened for the Polk Sanitary Milk Company. In 1902 James T. Polk and Samuel Dungan purchased a larger building for the dairy at 1601 College Avenue. This larger

building made pasteurization, bottling, and distribution of their milk supply easier and more efficient. In 1904, the company officially became known and incorporated as the Polk Sanitary Milk Company, with stock shares valued at \$100,000. In 1908 Dungan joined eleven other prominent dairy executives to found the International Association of Milk Dealers. Dungan became its first secretary-treasurer.

In 1910, Polk and Dungan decided to build a much larger building that was called the "Sunlight Milk Plant" because it had many skylights which helped illuminate the bottling room. This new building covered three-quarters of a city block. The building was anchored on the south end by two large milk bottles that were 55 feet tall and 24 feet in diameter. To help move the 10,000 gallons of milk the company was shipping each day, a private spur from the railroad was directed to the building in 1913. During this time period over 20,000 families purchased milk from The Polk Sanitary Milk Company, which had 65 delivery wagons roaming the city streets. Also during this time the milk plant bottled over 1,000 gallons of milk per hour and had over 150 employees.

Dungan, who in earlier years had studied business, took a special interest in promoting the business. One year during the Indianapolis Trade Association parade, he supplied 53 decorated delivery wagons for the festivities. In the parade these wagons were led by a fifteen-foot tall float that was a miniature replica of the new bottling plant. Dungan also developed the company's slogan: "Polk's Milk - Always Ahead."

POLK'S SWEET CREAM BUTTER
Churned From Whipping Cream

We wish to express our appreciation of your generous response to our Radio Program.

Listen to The Polk Male Quartette every Tuesday and Thursday at 7 P. M., over Station WKBF

ASK FOR POLK PRODUCTS by name. Do not accept. "Just as good." If your Grocer does not carry POLK'S MILK and BUTTERMILK, he will secure it if you insist, or call us by phone, for house delivery.



THE POLK
SANITARY MILK CO
1100 E. 15th St. CHerry 7183

Advertisements with this slogan featured the head of a Jersey cow inside a circle. Dungan also put up billboards around town and painted advertisement on the sides of prominent buildings.

In 1916, the Polk Sanitary Milk Company was the first dairy to use motorized trucks in the Indianapolis home delivery business. This truck bore the name "Pathfinder." Humorously, a horse was held in reserve because this vehicle had to be towed back to the dairy almost every day from somewhere along its route.

At about this same time, James T. Polk retired from all of his duties, and Dungan began running the milk company. Shortly thereafter in 1919, Polk died, and Dungan became president. With Dungan now in charge, operations increased in size. By 1923, the Polk Sanitary Milk Company had become the largest dairy in Indianapolis, serving over 25,000 homes and businesses. Soon after, they installed updated equipment throughout the plant, including new pasteurizing equipment.

In 1925, Indianapolis hosted the National Dairy Show and the annual convention of the International Association of Milk Dealers. Dungan was now elected president of this organization. In the same year, the cream top bottle was introduced in Indianapolis. Some speculate that the Polk Company developed some type of agreement with the cream top bottle manufacturers to restrict sales of these bottles in the Indianapolis area. Consequently, there is no evidence that any other dairy in Marion County or the surrounding counties ever used cream top bottles. Additionally, the Polk Company even hired over twenty women to demonstrate to Indianapolis housewives how to successfully use the new cream top bottle.

In July of 1940, the Polk Sanitary Milk Company retired their last horse and sold all of their milk wagons because they planned on making all of their deliveries by truck henceforth. However, their plans were quickly changed after the December 7, 1941 Japanese attack on Pearl Harbor. Gas and rubber rationing were started, so the Polk Company had to quickly retrain horses and purchase as many horse drawn milk wagons as they could find. The Polk Sanitary Milk Company continued to deliver milk in this fashion until the mid-1950's.

Polk's products
from the sun-light plant

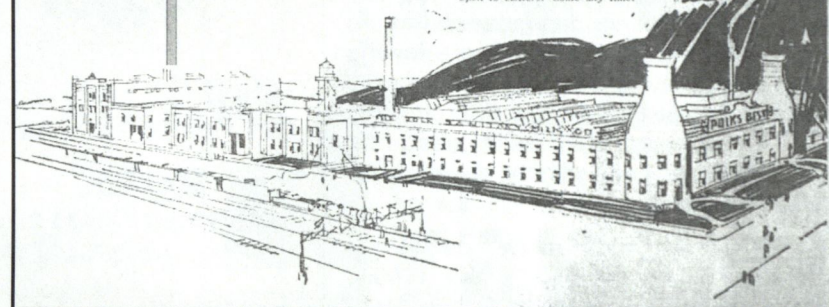
For thirty-two years, the Polk Sanitary Milk Company has produced constantly better milk. Polk's Butter, Polk's Cream, Polk's Creamed Cottage Cheese, produced in the great Sunlight Plant, are constantly improved. If there could be better milk, or butter, or cottage cheese, it would still be Polk's, because the executives of this great organization are

constantly improving the Polk scientific processes — making them always better.

There's a Polk wagon on every block of every Indianapolis street every day. If you are not getting Polk's, call Webster 7183 and the wagon will stop the next morning. Polk products are also sold at most first-class grocery stores.

The Polk Sanitary Milk Co.

The great Polk Sunlight Plant at 1100 East 15th Street is always open to visitors. Come any time.



Polk's Milk

Is Used Daily in Indianapolis

By 75,000 People

The fact that they will use no other MILK



Is not due to any sentiment on their part—but they know that Polk's milk is absolutely pure, it is rich and delicious, and they are unwilling to take chances on the questionable kinds.

If you want to be sure the milk you use is pure and safe, make a personal inspection of the Sunlight Milk Plant and thereafter you will use nothing but Polk's.

Order of Polk's New 3700 North 634

Orders by telephone up to 9 p. m. will begin delivery following morning, if desired.

(Continued on page 4)

Polk Sanitary Milk Company

After the onset of the war, the entire energies of the Polk organization were devoted to feeding the troops of the United States armed services. In 1941, the company set up an evaporated milk department to not only feed the military, but also feed U. S. citizens and the people of Europe and Asia.

Following the conclusion of World War II, the Polk Company re-entered the ice cream production market. Previously in 1898 the Polk Dairy manufactured ice cream, but later discontinued production in 1906. In 1946, their first year of producing ice cream again, they sold approximately 500,000 gallons. At this time, the company depended on more than 3,000 Indiana dairy farmers for the milk supply they required on a daily basis. Employment at Polk's grew to more than 350 employees; of this number, 59 employees had been with the company for at least 20 years.

As happened with many dairies in operation during the 1950's and 1960's, sales and profits plummeted as grocery store chains began selling milk as a lost leader item. The Polk Sanitary Milk Company felt the sting from this development by losing over 9,000 home delivery customers. The original Polk Dairy, having begun with sales of just 27 gallons a day in 1893 to becoming Indiana's largest dairy, went into receivership in September of 1962. In May of 1963, the Polk Sanitary Milk Company was sold to Maplehurst Jersey Farms. The bottling plant was torn down in the late 1960's and only the old horse stables are still standing just south of 16th Street.

During the time that the Polk Sanitary Milk Company was operating, from 1893 to 1963, former employees suggest the company came out with a new milk bottle for each of the 70 years that it was in business. While this rumor has not been proven, over 55 different bottles have been discovered. Bottles from Polk's are fairly easily found by collectors, although the prized red pyro glazed and the amber bottles are much more difficult to locate. Much advertising and small promotional items were also give to customers and have become quite popular to collect.

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QUALITY YOU CAN TASTE

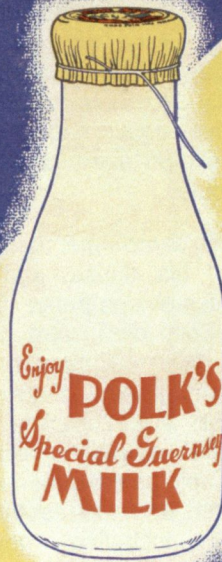
Look for this
SEAL...



Call Cherry 7183
for Polk's Guernsey Milk

The **POLK**
SANITARY MILK CO.
1100 East 15th Street

Polk's Special
GUERNSEY MILK



DOUBLE SEALED FOR YOUR PROTECTION

This is why you
will Enjoy

POLK'S
SPECIAL
Guernsey Milk

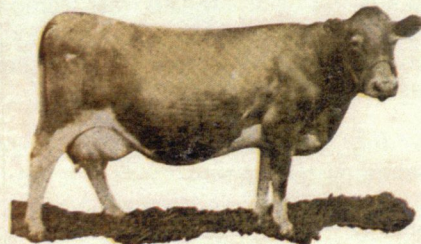
- ... the delicious Guernsey flavor
- ... the unvarying quality
- ... a new flavor and a new experience in drinking milk
- ... its Guernsey yellow cream
- ... all add a new enjoyment to milk

Our own herds produce this quality product.

QUALITY YOU CAN TASTE

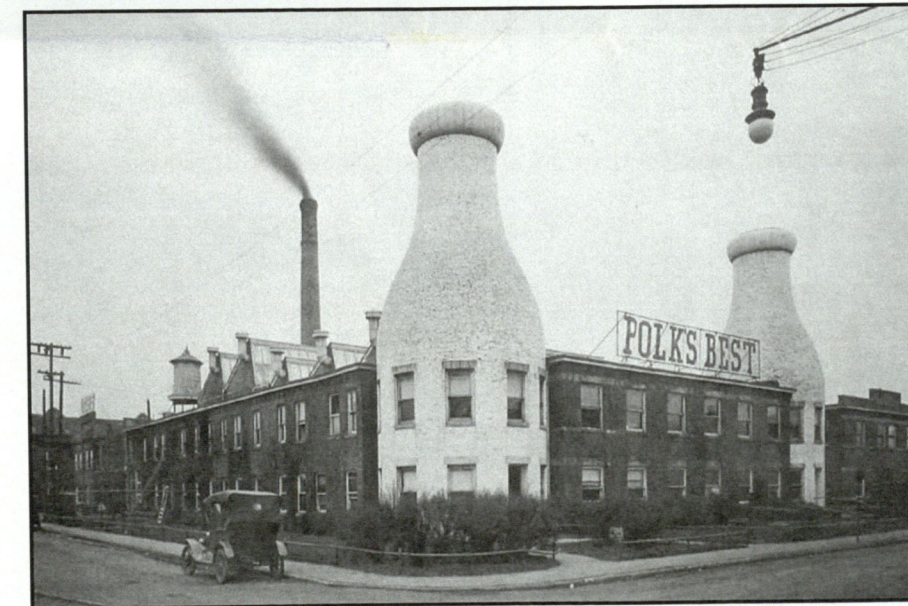
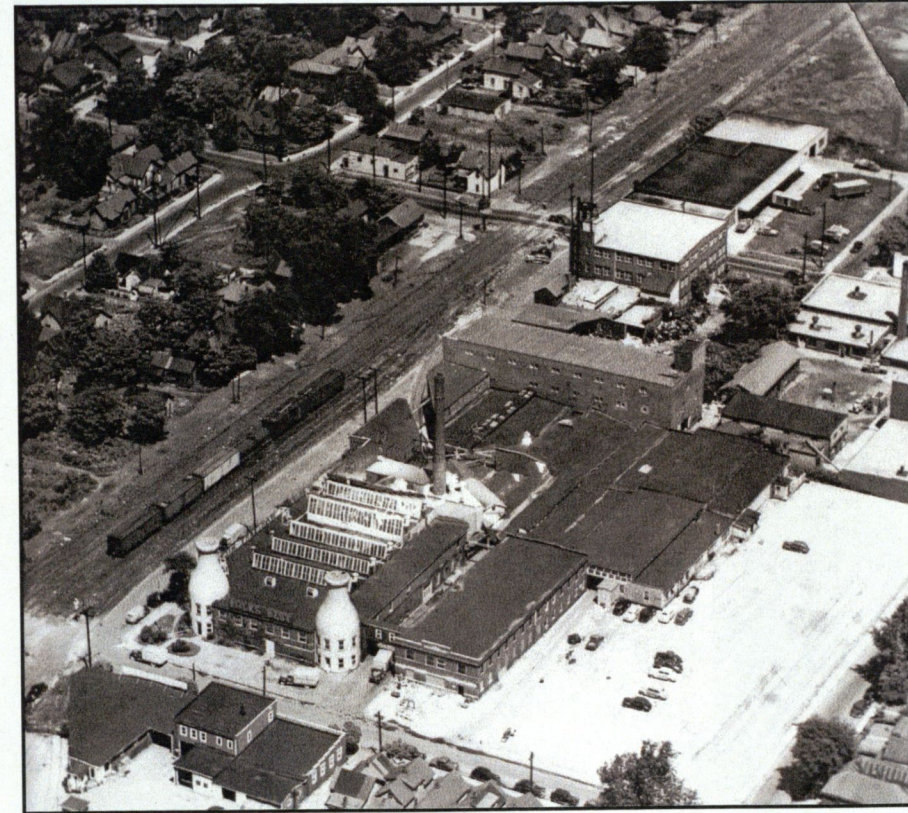
Indianapolis
has a splendid
Table Milk

available now, from



fine herds of Guernsey cows—protected by special laboratory control and pasteurized in special equipment, double sealed to conserve its unusual flavor until it arrives on your table.

QUALITY YOU CAN TASTE



My grandfather, Donald Parsons, hauled raw milk to the Polk Sanitary Milk Company for about 33 years. He originally was driving for other men that owned the routes but eventually purchased his own route in the late 1930's. My father's earliest memory of going on the milk route was when he was approximately 5-6 years of age. Something that would be unheard of today, not only was he expected to go on the route on a daily basis, but he was also expected to work.

One day that changed my father's life forever was Memorial Day of 1949. The Indianapolis 500 was to be shown live on television locally that day for the first time ever. My father had been told by his neighbor that he could come over and watch the race on his television, because my grandparents did not own one. My father was trying to get home quicker by walking up the tracks that would bring the milk cans back to the truck and help push the cans out. Unfortunately a brick was missing and his foot got caught by the metal tracks. Before they could be shut down, my father's work boot was ripped off and pulled in deeper into the tracks causing about half of my father's foot to be ripped away. My father spent one day in General Hospital of Indianapolis and then spent 76 days in Riley Hospital. They were able to save my father's foot and not amputate. (See photo on page 6.)

Indianapolis has changed throughout the years as companies come and companies go. One that was unable to survive all of the changes was the Polk Sanitary Milk Company. All that is left of the tall, white brick milk bottles are the pictures and our memories.



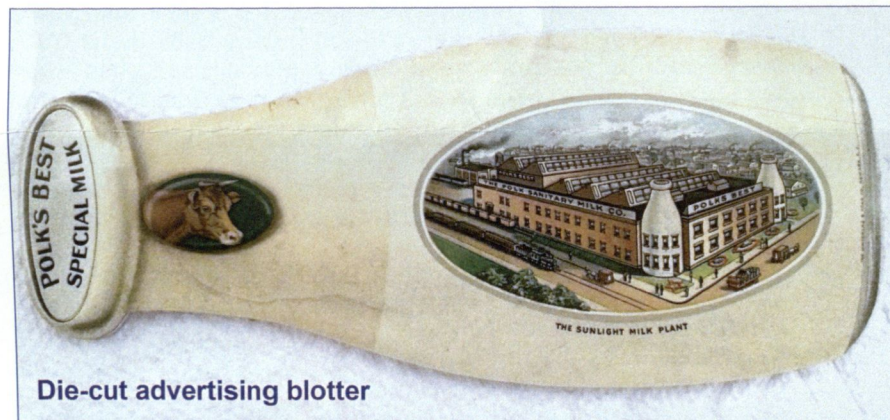
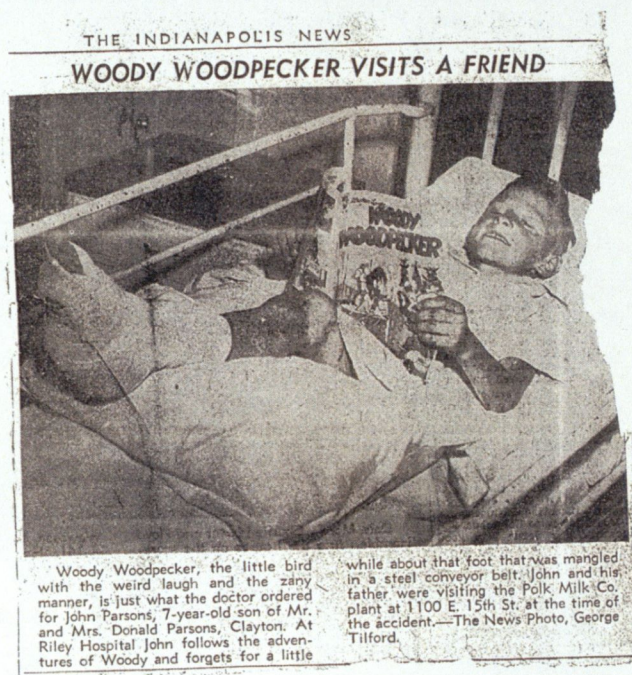
The Best Costs No More
The Polk Sanitary Milk Co.

Help Indiana Farmers by Buying More Dairy Products

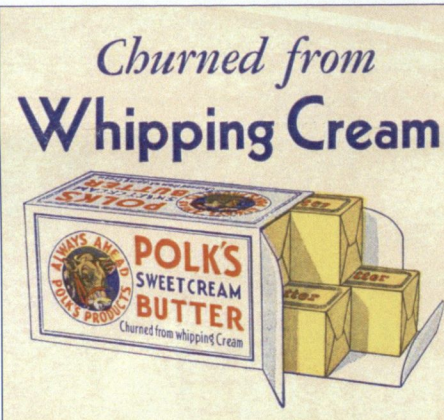
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Polk Sanitary Milk Company

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Die-cut advertising blotter



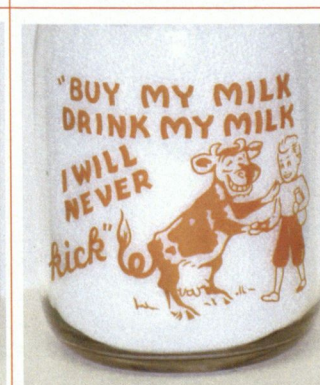
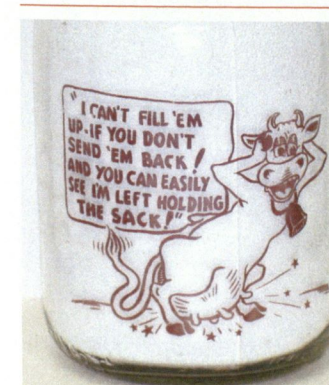
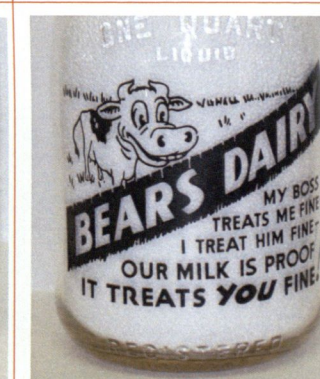
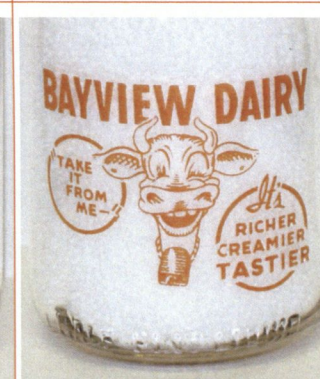
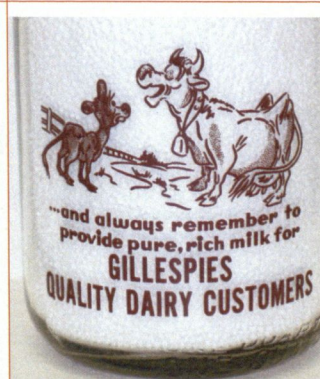
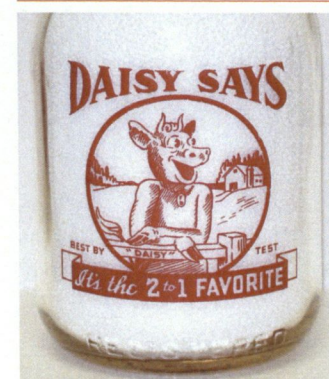
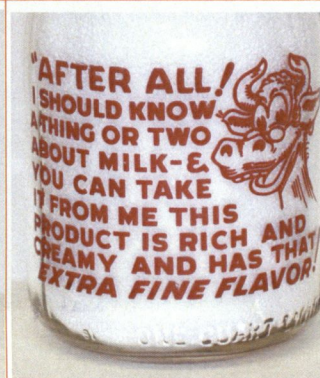
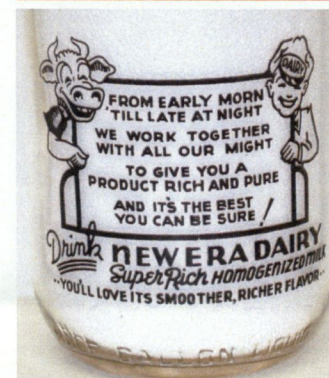
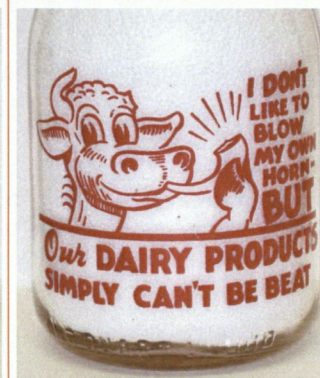
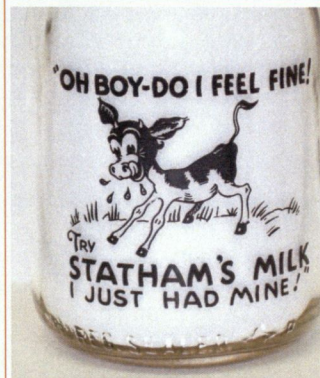
PYRO PRIMER #20 – IF COWS COULD TALK

Peter Bleiberg, 7 White Pine Road, New Hartford, NY 13413

(315) 735-5430

PMBleiberg@aol.com

YOU CAN
COUNT ON THIS...
OUR MILK IS EXTRA RICH & CREAMY
NAME'S DAIRY



Reminiscences on Milk Bottle Collecting and *The Milk Route*

By John Force

The Early days of *The Milk Route*

I have been interested in the field of agriculture, especially dairy farming for the past 76 years. Forty years ago Tony Knipp and his wife, Maureen, invited Ed Clemens, his wife Carole, and my wife and me to a barbecue at his home in New York State. Tony and Ed were old time milk bottle collectors. I was just a novice, and Ed Clemens was my mentor for milk bottle collecting. Every time he bought a collection he would call me, and my wife and I would be invited to their home for supper. It was always a pleasure to come home with some great bottles.

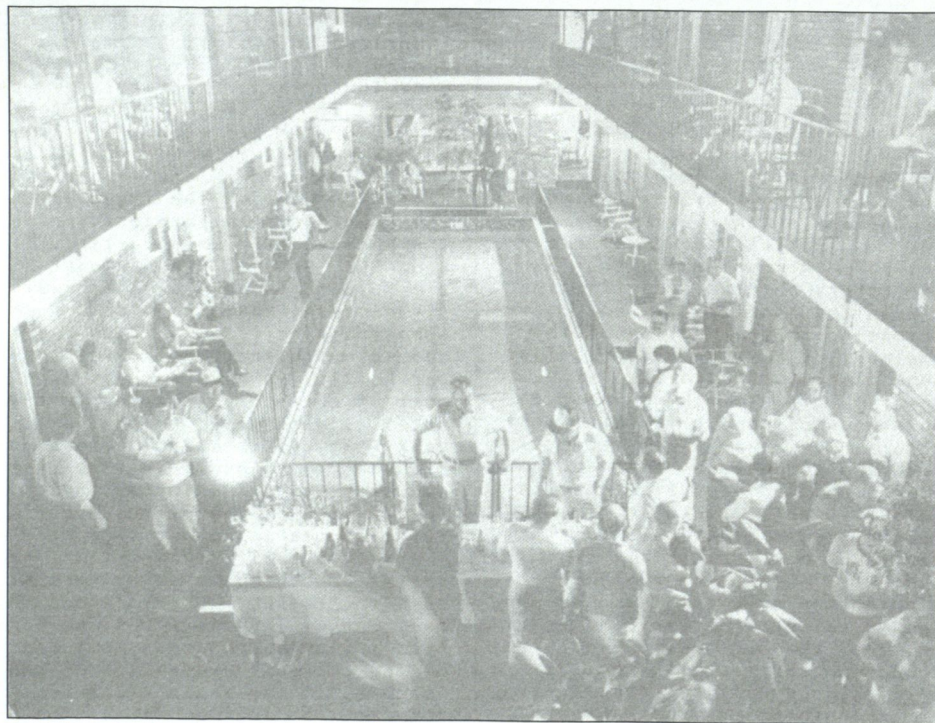
One of the super collections that Ed bought was Gary Moore's collection from the Wheaton Museum. I had about 800 bottles by this time, and Ed advised me to choose a category, so I chose war slogans bottles to add to the small collection I already had. Three weeks later Tony invited us to his home for a barbecue. Also attending were Tom Gallagher, Clarence Kneeland, Art Morse, and Frank Thompson, a collector of cream separators. The main topic of discussion was to have a publication dedicated to the collection of dairy memorabilia. We kicked around a few ideas and names for the publication. Clarence Kneeland's suggestion of "The Milk Route" became a legacy. Thirty-six years later, you are now reading issue # 428!

Tony Knipp became the first and long-standing president. Tom Gallagher served as the Secretary-Treasurer, Carole Clemens became the first editor, Ed Clemens was our advisor, and Clarence Kneeland, Art Morse, and I served on the board. Soon after Julian Gottlieb became very active and has done a very good job of promoting *The Milk Route*. He is a good man to see for advice.

The first Milk Route convention was held at Ballston Spa, New York, but we soon outgrew this venue. The Downtowner Motel in Saratoga Springs for the next few years was our second destination. It was here that Tony Knipp appointed me to be the auctioneer, a position I enjoyed for several years. Then we moved to the Holiday Inn in Saratoga Springs. Our last change in locale brought us in 1998 to the Holiday Inn at Grantville, Pennsylvania, where we continue to meet. Throughout these moves and changes, a generous lady by the name of Ellie Stout was responsible for negotiating the complete convention set-up. She was truly Tony Knipp's right hand girl!

Milk Bottles and the Dairy Industry

My interest in milk bottles began when I was nine years old, washing bottles for a family friend who owned Cromwell's Dairy in my hometown of Titusville, NJ. When I was 12 years old I delivered milk door to door with Mr. Cromwell on weekends and holidays. When Mr. Cromwell sold his business, I had to find a different job. It was then I began to spend weekends and summers on my Uncle John's farm in Ringoes, NJ. I milked cows, mowed hay, and raked it using a beautiful Belgian horse named Sally. I also helped harvest the crops, and many other chores which needed to be done.



When I was a freshman in high school I had the opportunity to work part time for one of the top breeders of Guernsey cattle in the US. One of the great experiences I had there was taking care of the great Gardenville Coronation King, a Guernsey bull, which my employer, Mr. Youngs, had purchased at the dispersal sale of Gardenville Farms in Doylestown, PA in 1943 for \$45,000. My job all summer was to curry him, wash his tail, polish his hooves, and shine his horns. Breeders came from all over the world to see The King. Frozen semen was shipped all over the world.

At left, TMR convention #4 in full swing at the Downtowner Motel in 1984, as shown in issue 47 of The Milk Route. (Photo by Noel Tomas.) Do you recognize anyone, maybe even yourself?

I enjoyed my four years of college, and in 1950, I graduated with a B.S. Degree in Dairy Husbandry. After college I worked for two of the top Guernsey herds in Pennsylvania and New Jersey. I married my hometown sweetheart. We raised one son and three daughters, and now we have ten grandchildren and three great-grand-babies. We are a very close family and have been blessed!

I have been collecting milk bottles for 55 years. My main category is World War II milk bottles, and I have 668, my local milk bottles, and 18 other varieties of rare bottles, with a total of 2,200 bottles. My good friends, some of whom have passed on, but who have helped me in a big way to add to my collection, are Herb and Lorraine Ramsey from Hutchinson, Kansas; Art Morse from New York; Clarence Kneeland from Connecticut; Gary Camp from New York; Jim Friel from New Jersey; Charlie Kline from New Jersey; Jerry Haymond from Ohio; George Evans from New Jersey; Howard Morse and son from Vermont; Doug Eiker from New Jersey; Sam Stephens from Pennsylvania; Frank Elske from North Carolina; Ed Clemens from New Jersey; Dorothy West from California; Steve Witt, president of Stanpac in Canada; Paul Doucette from Massachusetts; Shirley Shorter from Canada; Bea Snyder from New Jersey; Tony Knipp from New York; Jim Pecora from Pennsylvania; Richard Anderson from Titusville, Pennsylvania; and Bob Hendershot from New Jersey.

In the past 16 years I have given talks connected to the dairy industry and the collecting of milk bottles to Kiwanis clubs, women's clubs, Rotary Club Senior Citizens, Mason Lodges, farmers meetings, county granges, and have even been invited into my grandchildren's classrooms for show and tell, where most children have not even seen or touched a glass milk bottle before. This past summer I was invited to speak at our county's Tri-centennial Celebration, before a sell-out crowd of folks, with standing room only, for over 155 people. This was a most rewarding, gratifying experience for me. I have two more meetings for this year.

I want to thank my back up and helper for making my bottle collection a success, my wife of over 65 years, Sonia Force!



The milk bottle collecting tradition continues: John Force, one of the NAMBC's oldest members, hosts a visit from 15-year-old Alex Prizgintas, one of our youngest members. Alex lives in Central Valley, NY, not far from the former home of the late Tony Knipp, TMR co-founder. Alex specializes in bottles and memorabilia from dairies in Orange County, NY. He has given presentations to several local historical societies, not only on Orange County dairies but also on railroad related topics.

FOR SALE

Some readers have asked for a guide to the abbreviations commonly used on this page.

First position:	T = tall, S = short (or squat)	Second position:	R = round, S = square
Third position:	P = pyro, E = embossed	Fourth position:	Q = quart, P = pint, etc.
Example: TRPQ = Tall round pyro quart			

For sale: (1) Louis Kaesemeyer, Norwood, Ohio, embossed pint, \$60 or best offer. (2) Fall Brook Dairy, Ralph E. Delano, Wellsville, New York, Black pyro pint, \$70 o.b.o. **CODY WAYT**, (812) 342-7455 or gadberry72@gmail.com.

TRPQ: (1) Sunset Farm Dairy, Woodstock, Vermont, maroon, \$100. **REQ's:** (2) Highland Dairy, Rochester, N.Y. cop, \$100. (3) Morrison Cove (Martinsburg, Pa.) with large cow head on front, \$40. (4) Bireley's, unknown, color added deposit bottle, \$30. (5) C.L. Kenniston, Attleboro, Mass. \$20. (6) Mt. Hermon Boys School, Mt. Hermon, Mass. \$30. (7) Shawmut Dairy, Andover, Mass. \$30. (8) Vallee's Dairy, Leominster, Mass. \$30. Plus many dairies from Cape Cod and Martha's Vineyard. **ED MOTTA**, 225 Chatterton Ave., Somerset, MA, 02726. (508) 675-2644.

WANT ADS

Wanted: Manuel J. Pavao, Westport, Mass.; Fortuna Rioux, No. Westport, Mass.; LJ Bouchard Head of Westport, Mass.; Hillandale Dairy Farm, Westport, Mass. (also looking for information on this dairy); WH Heap TREQ Store Bottle; AH Tripp TREQ; Medeiros (or John Medeiros), Fall River, Mass. Always looking for Westport, Massachusetts bottles. **SAM TEIXEIRA**, (508) 916-0195, JohnDeereA1951@gmail.com.

Wanted: Montana Milk Bottles. Contact **JIM MERRITT** via email at sgtrcrock@q.com or by phone at (406) 363-0296.

Wanted: Fugler Dairy bottle from Granby, Mass. **JULIAN GOTTLIEB**, (203) 869-8411.

Wanted: (1) Any bottle from Pearl McFarland Dairy, Bar Harbor, ME. (2) Any bottle from Falk Brothers, Plainville, Mass. (town not on bottle). (3) TRPQ from Hill View, N. Providence, R.I. (war slogan). (4) TRPQ from College Creamery, Brookings, S.D. **BOB TOLL**, 9 Pine Tree Drive, Plainville, MA 02762. (508) 695-1584. rst926@aol.com

Wanted: Milk bottle caps and hoods from the following New Jersey teens: Plainfield, North Plainfield, South Plainfield, Dunellen, Fanwood, Scotch Plains, Watchung, and Green Brook. **HERBERT WEISS**, 247 Farragut Road, North Plainfield, NJ 07062. (908) 403-7844.

FIFTY-STATE COLLECTING

By Ed Motta



If you are trying to build a 50-state collection of tall round pyro quarts with the state names spelled out, there are three states from which bottles do not exist with the traditional city and state format: Louisiana, New Hampshire, and West Virginia. You could substitute a bottle from Louisiana Creamery, a modern New Hampshire bottle, and a square pyro quart from Romney Dairy in Romney, West Virginia.

When it comes to selling a 50-state collection, it is easier and more profitable to sell them one at a time. The reason for this is that most people do not want to spend a large amount of money all at once. Another reason is that many people seem to enjoy the activity of acquiring the bottles one at a time. As the old saying goes, the thrill is in the hunt. But whichever way you choose, putting together a 50-state collection can be interesting, educational, and fun.

BOTTLE SHOWS

May 20-21, Kent, WA – Washington Bottle and Collectors' Association's Antique Bottle, & Collectibles Show at Kent Commons, 525 4th Avenue N, Friday 11 am – 5 pm, early admission \$5. Saturday 9 am – 3 pm, free admission. **PETE HENDRICKS**, (253) 335-1732.

May 21, Aiken, SC – Horse Creek Antique Bottle & Pottery Club's annual show at the Odell Weeks Activities Center, 100 Whiskey Road, 9 am – 3 pm. Free admission. **GENEVA GREENE**, (803) 593-2271.

May 21, Coventry, CT – Museum of Connecticut Glass's Outdoor Bottle/Glass Show, rain or shine, on the early 19th century glass factory grounds, including exhibits/tours. Route 44 & North River Road. 9 am – 1 pm, early buyers 8 am. **NOEL TOMAS**, (860) 633-2944.

May 21-22, Santa Rosa, CA – Northwestern Bottle Collectors Association's Antique Bottle Show at the Santa Rosa Veterans Building, 1351 Maple Avenue, Saturday, 10 am – 4 pm; Sunday, 9 am – 3 pm. Early admission, \$10, Saturday 9 am – 10 am. Regular admission, \$3 Saturday, free on Sunday. **LOU LAMBERT**, (707) 823-8845.

May 22, Ellendale, DE – Delmarva Antique Bottle Show & Sale at Ellendale Fire Hall, 302 Main Street, 9 am – 3 pm, \$2 Admission. **PETER BEAMAN**, (302) 684-5055.

June 4, Raleigh, NC – Raleigh Bottle & Collectibles Club's Bottle Show at the James Martin Building on the NC State Fairgrounds, at 9 am. \$3 admission. **WHITT STALLINGS**, (919) 781-6339.

June 5, Ballston Spa, NY – National Bottle Museum's Saratoga Springs Show & Sale. A larger venue: the show will be held in two, well-lighted buildings, plus the outdoor green space. 9 am – 2:30 pm at the Saratoga County Fairgrounds, 162 Prospect Street in Ballston Spa. **PHIL BERNBARD**, (518) 429-7641.

June 11, San Diego, CA – Antique Bottle & Collectibles Show at the Al Bahr Shrine Temple, 5440 Kearny Mesa Road. Early admission, \$10, 7:30 am. General admission, \$2, 9 am – 12 Noon. Free from Noon until 3 pm. **JIM WALKER**, (858) 490-9019.

June 11, Cambridge City, IN – Huddleston Farmhouse Early Summer Fruit Jar Get-Together at 838 National Road, 9 am – 3 pm. **MARTY TROXELL** 765.478.3800.

June 12, Quechee, VT – Third Annual Arthur Palmer Milk Bottle Show & Sale, 7:30 am – 2 pm, at Quechee Gorge Center. Free admission under tent at Flea Market. **DAVID VAILLANCOURT**, (802) 352-4829.

June 25, Tulsa, OK – Tulsa Antiques And Bottle Club's Bottle Show at the Tulsa Flea Market in the River Spirit Center, Tulsa Fairgrounds, 21st Street and Pittsburgh Avenue, 8 am – 4 pm, free admission, no early buyers. **RICHARD CARR**, (918) 687-4150.

COMING SOON

Last call! The 2016 NAMBC Convention is just a couple of weeks away. Come join us at the Holiday Inn in Grantville, PA for a few days of fun and LOTS of milk bottles for sale or trade. For more information, please visit our web site:

www.milkbottlecollectors.com

The Milk Route

QUALITY SINCE 1980

Publication of
The National Association of Milk Bottle Collectors

EDITOR: Peter M. Bleiberg

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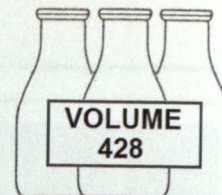
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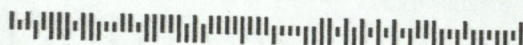


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34th Annual Convention
June 23 - 25, 2016
Lancaster, PA
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Ice Cream & Soda Fountain Collectibles
Area Antique Malls Extravaganza
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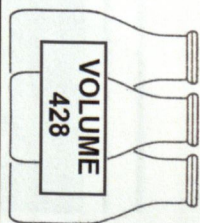


June is definitely the month for conventions this year. First, the NAMBC will host its 36th convention in Grantville, PA, starting in just a couple of weeks on June 2. Then the DIVCO Club of America will hold its convention in Springfield, IL, from June 22-25. That same weekend, the Ice Screamers will hold their 34th annual convention in Lancaster, PA. See their web site for details.



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