

THURSDAY FEBRUARY 27, 1947

STATE OF MICHIGAN IN THE CIRCUIT COURT FOR THE COUNTY OF WASHTENAW IN CHANCERY

Duffield C. Ball and Eleanor D. Ball Plaintiffs, vs. Emma R. Havett, William F. Havett, et al. Defendants.

RECORDS

NOW IN STOCK!

Medley of Cole Porter Selections (12 in.)—Frankie Carle

- (A) You're a Sweetheart—Carmen Cavallero
- (B) You're the Cream in My Coffee
- (C) Hungarian Rhapsody—Jack Fina
- (D) It's Just My Bedtime
- (E) Texas and Pacific—Louis Jordan
- (F) I Like You Fat Like Me
- (G) In a Shanty in Old Shanty Town—Johnny Long
- (H) Blue Skies
- (I) Lazy River—Mills Brothers
- (J) Clelio Lindo
- (K) The Anniversary Song—Artie Shaw
- (L) Guilty
- (M) How Are Things in Glove—Martha Tilton
- (N) Connecticut
- (O) I Want to Thank You Folks—King Cole Trio
- (P) You Should Have Told Me
- (Q) Oh But I Do—Margaret Whiting
- (R) Guilty

5c and 10c

LANNOM'S

\$1 and up

Klager Hatcheries



Barred Rocks, White Rocks, White Leghorns, N. H. Reds, Sexed or Straight Run, All U. S. Approved!

Our chicks have been making outstanding records for your neighbors who will do the same for you.

Phone Saline 186 Fitch, Bridgewater, Mich. Ann Arbor, Mich. 808 So. Ashley St.

EVERYTHING TO HELP YOU WITH YOUR LENTEN MENUS

- FROZEN FISH
- Cod Fillets Ocean Perch Fillets Oysters
- White Fish Fillet Herring Scallops
- Also a variety of Canned Fish

FRESH VEGETABLES and FRUITS

MONARCH Canned Goods at Popular Prices!

Dairy Foods to Choose From

MANCHESTER BAKERY & GROCERY

Phone 3911

CLINTON THEATER

Open Daily 6:45 p. m. Con. Sunday from 2:45 Adults 35c Children 16c

Friday and Saturday February 27 and 28 KEN CURTIS and ADELE ROBERTS in "THROW A SADDLE ON A STAR"

Sunday, Monday and Tuesday March 1, 2 and 3 "CENTENNIAL KERN'S" STARRING JEANNE CRAIN and CORNEL WILDE ADDED—LATEST NEWS and COLORED CARTOON

Wednesday and Thursday March 4 and 5 PAT O'BRIEN and CLAIRE TREVOR in "CRACK-UP" ADDED—LATEST NEWS and COLORED CARTOON

THURSDAY FEBRUARY 27, 1947

STATE OF MICHIGAN IN THE CIRCUIT COURT FOR THE COUNTY OF WASHTENAW IN CHANCERY

Duffield C. Ball and Eleanor D. Ball Plaintiffs, vs. Emma R. Havett, William F. Havett, et al. Defendants.

ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

THURSDAY FEBRUARY 27, 1947

STATE OF MICHIGAN IN THE CIRCUIT COURT FOR THE COUNTY OF WASHTENAW IN CHANCERY

Duffield C. Ball and Eleanor D. Ball Plaintiffs, vs. Emma R. Havett, William F. Havett, et al. Defendants.

ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

THURSDAY FEBRUARY 27, 1947

STATE OF MICHIGAN IN THE CIRCUIT COURT FOR THE COUNTY OF WASHTENAW IN CHANCERY

Duffield C. Ball and Eleanor D. Ball Plaintiffs, vs. Emma R. Havett, William F. Havett, et al. Defendants.

ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

THURSDAY FEBRUARY 27, 1947

STATE OF MICHIGAN IN THE CIRCUIT COURT FOR THE COUNTY OF WASHTENAW IN CHANCERY

Duffield C. Ball and Eleanor D. Ball Plaintiffs, vs. Emma R. Havett, William F. Havett, et al. Defendants.

ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

THURSDAY FEBRUARY 27, 1947

STATE OF MICHIGAN IN THE CIRCUIT COURT FOR THE COUNTY OF WASHTENAW IN CHANCERY

Duffield C. Ball and Eleanor D. Ball Plaintiffs, vs. Emma R. Havett, William F. Havett, et al. Defendants.

ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

THURSDAY FEBRUARY 27, 1947

STATE OF MICHIGAN IN THE CIRCUIT COURT FOR THE COUNTY OF WASHTENAW IN CHANCERY

Duffield C. Ball and Eleanor D. Ball Plaintiffs, vs. Emma R. Havett, William F. Havett, et al. Defendants.

ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

THURSDAY FEBRUARY 27, 1947

STATE OF MICHIGAN IN THE CIRCUIT COURT FOR THE COUNTY OF WASHTENAW IN CHANCERY

Duffield C. Ball and Eleanor D. Ball Plaintiffs, vs. Emma R. Havett, William F. Havett, et al. Defendants.

ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

THURSDAY FEBRUARY 27, 1947

STATE OF MICHIGAN IN THE CIRCUIT COURT FOR THE COUNTY OF WASHTENAW IN CHANCERY

Duffield C. Ball and Eleanor D. Ball Plaintiffs, vs. Emma R. Havett, William F. Havett, et al. Defendants.

ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

THURSDAY FEBRUARY 27, 1947

STATE OF MICHIGAN IN THE CIRCUIT COURT FOR THE COUNTY OF WASHTENAW IN CHANCERY

Duffield C. Ball and Eleanor D. Ball Plaintiffs, vs. Emma R. Havett, William F. Havett, et al. Defendants.

ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

THURSDAY FEBRUARY 27, 1947

STATE OF MICHIGAN IN THE CIRCUIT COURT FOR THE COUNTY OF WASHTENAW IN CHANCERY

Duffield C. Ball and Eleanor D. Ball Plaintiffs, vs. Emma R. Havett, William F. Havett, et al. Defendants.

ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

AN ORDER OF PUBLICATION

Weeks previous to said day of
 hearing, in The Manchester En-
 terprise a newspaper printed and
 circulated in said County.

A true copy Jay G. Pray, Judge of Probate
 Jay Kane Pray, Register of Probate 3-6

FARM BUREAU STORE

Alfalfa Seed, Mammoth Clover, Red Clover
 Timothy Seed

Co-Op Manure Loader, Rubber Tired Wagons,
 with steel box, new Ford Sunoco Batteries,
 50 gal. pressure electric hot water heater,
 Cement Mixers, Co-Op Hammer Mills

one half mile west of Clinton on US-112

Robert Allen, Owner
 Sunoco Gas and Oils

GET YOUR FARM SEEDS NOW!

NORTHERN ALFALFAS

- Michigan Clovers
- Brome and Other Grasses
- Sweet Clovers
- Michigan Hybrid Corn
- and all other seeds!

Supplies are limited so do not delay buying!
 Better Check Your Tractor and
 Farm Machinery Now!

While we have the most complete stock of I.H.
 Repairs in Michigan. Many parts are
 still hard to get.

ISELL SEED FARM STORE

Tel 22275 Jackson, Mich. 506 N. Mechanic

Tangerine Juice, sugar added No. 2 can	11c
Grapefruit Juice, unsweetened, 46 oz. can	20c
Grapefruit Juice, unsweetened	
46 oz. can	21c
Franco American Spaghetti, can	15c
Spaghetti with sauce and ches 1 lb. can 2 for	25c
Cortez Tuna Flakes, can	39c
Mild Wisconsin Cheese, lb.	53c
Texas Pink Grapefruit, 3 for	25c
Sweet Potatoes and Yams, 2 lbs.	19c
California Pascal Celery, stalk	10c
Sugar, 10 lbs.	91c

HIGGINS FARM MARKET

Store Hours—8 A. M. to 9 P. M.—Sundays 10 A. M. to 6 P. M.

NOTICE!

WE HAVE ACQUIRED ANOTHER MECHANIC AND CAN
 GIVE YOU QUICKER SERVICE ON ALL FARM
 MACHINES!

WE PICK UP AND DELIVER

I.H. CALL US TODAY! G.E.

Come in and let us tell you how to save on your

food bill by purchasing a Bishop 16 cu. ft.
 Home Freezer!

GRASS LAKE IMPLEMENT COMPANY

GRASS LAKE, MICH. PHONE 2251

New Items Arriving Nearly Every Day

22-foot Deep Freeze
 30, 40 and 60 gallon Water Heaters

ON HAND NOW!—Some 4 and 6 can Schultz
 Milk Coolers, with cutaway door, low lift type.
 25 ft. Cedar Posts

G. E. Radios and Record Players and Combina-
 tions Sweepers' Toasters, Refuse Burners,
 Several makes of Radios and Record Players

30, 40 and 50 gallon Hot Point Water Heaters.

L. V. KIRK

PHONE 3701 MANCHESTER, MICH.

(continued from page 6).
gan Department of Health standards for public ground water supply and the requirements of the Whittier County Sanitation Regulations.

(d) **Bottling Bowl.** Automatic bottling bowls shall be provided with covers so constructed as to prevent the contamination of the products in the bowl.

Compliance.—All bottling bowls shall be protected by a cover so constructed as to prevent drippage of water condensation from entering the bowl. All openings shall be provided with diverting lips that prevent drippage of water of condensation from entering the bowl. All pipe lines entering the bowl shall be equipped with diverting aprons. Bowls provided with openings for inspection shall have lips provided for such openings.

(e) **Pasteurization, 160 Degrees F.** for 15 seconds, shall conform to the following:

1. Equipment shall be such design that it will accomplish the complete pasteurization of all the milk.

2. Equipment shall be so constructed that it may be easily cleaned and all surface and joints shall be smooth and non-corrodible.

3. Authentic diagrams of equipment together with charts describing the flow of milk, shall be submitted to, and approved by the enforcing officer before such equipment is installed and any changes in design or operation shall first be approved by the Department of Health. Approved authentic diagrams and charts shall be kept available in milk plants where such equipment is installed or used and such equipment shall only be installed and operated in accordance with the approved diagrams and charts.

4. Such equipment shall have flow diversion valves located at outlets of holding sections of pasteurizers and shall be so constructed, installed, maintained, and operated that the valves will divert all milk whenever the temperature of the milk is reduced to 160 degrees F.

Heat shall not be applied to the milk during the holding period. Diverting lines shall be self-draining and shall not contain any valves.

5. When heating or cooling is accomplished by regeneration, such equipment shall be so constructed and maintained that the pasteurized milk shall at all times be under greater pressures by at least one pound than the pressure on the opposite side of the heat exchange unit.

6. Such equipment shall, during the pasteurization period, contain in the outlets of holding section of the pasteurizers, mercury-in-glass thermometers that are (1) accurate to within 0.5 degrees F. between the temperature of 155 degrees and 165 degrees F.; (2) have divisions of not less than 0.5 degrees F. (3) have not less than 1/16 inch between divisions; and (4) have the 160-degree F. line etched on the glass stem. Certified thermometers for checking purposes shall be available in all plants.

7. Such equipment, during the pasteurizing period, shall contain, in close proximity to the indicating thermometer bulb in the milk lines and immediately unstream from the flow diversion valves, elements for recording thermometer bulbs containing actuating wires and flow-diversion valves.

8. Recording thermometers shall be installed on such equipment, and shall at no time indicate on the charts, a temperature reading more than one degree different from the simultaneous readings of indicating thermometers. Such thermometers shall be equipped with charts having divisions not less than 1/16 inch wide between the temperatures of 157 and 160 degrees F. The time interval indicated on the charts shall be for not less than 10 minutes. The hubs of clocks on such recording thermometers shall be proved with needle point construction so as to hold charts firmly in place. Recording thermometer pens shall not draw a line wider than 1/16 of the smallest scale division of the charts. Such recorder charts shall: (1) be dated and used for one day only; (2) be identified as to the equipment used; (3) be identified as to the products pasteurized; (4) contain notations giving the causes for any unusual variations in temperatures; (5) have notations of the time of day when flow-diversion valves are checked; (6) have notations of temperature reading of indicating (mercury) thermometers when flow-diversion valves permitted resumption of forward flow of milk; and (7) have names or initials of operators signed thereon.

9. Such equipment shall have milk holding pipes mounted on fixed supports, and such pipes shall have upward slopes in forward milk-flow directions of at least 1/16 inch per foot.

10. Milk pumps shall be so equipped and installed that they may be sealed at positive speed necessary to maintain proper holding times of not less than 15 seconds so that spaces cannot be increased without breaking the seals. Such seals shall be provided and used to control equipment that operates flow-diversion valves. All seals shall be installed at the discretion of the enforcing officer.

11. Attachments for properly checking holding periods shall be available at all times.

12. Such equipment shall be provided with surge tanks located between pasteurizers and fillers and such surge tanks shall be properly insulated, have mechanical agitators, have capacities of at least one-quarter that of hourly capacities of pasteurizing units and have recording thermometers attached thereto. Such surge tanks shall hold the milk at a temperature of below 50 degrees F.

13. Supervising officials shall satisfy themselves by frequent application of recognized tests that thermometers are accurate.

SECTION 26. Cleaning and Bactericidal Treatment.
(a) Facilities. Adequate facilities for the heating of water for the cleaning of utensils and equipment shall be provided. A vat long enough to receive the longest piece of sanitary pipe in use in the plant shall be provided for cleaning all pipe lines.

Compliance.—Available and sufficient hot water shall be readily accessible in the processing rooms where the wash-up is done. The water should be supplied from sanitary plumbing and hose connections. No section of sanitary pipe shall exceed 10 feet in length. A wash tank long enough to hold the longest piece of sanitary pipe shall be in use. The wash vat shall have an outlet properly located to facilitate complete drainage. Proper brushes and cleaners must be available.

(b) **Bottle Washing.**
1. Soaker Type with Chlorine Rinse. Where a chlorine rinse is used, bottles shall be subjected for at least seven minutes to a caustic solution of a strength not less than 1.5 per cent at a temperature not less than 135 degrees F. or less than a chlorine rinse having strength of not less than 100 parts per million of chlorine.

Compliance.—A soaker type bottle washer which is operated so as to maintain the proper time, temperature, and caustic and chlorine strength, complies satisfactorily with the ordinance. The dilution of the caustic solution and the lowering of the temperature will normally occur in the progress of the day's operation. Some provision for regulating and maintaining the proper levels is necessary.

2. Hand Washing. Bottles washed by hand shall be washed in a solution containing not less than 0.5 per cent total alkali at a temperature, during the washing process, not less than 115 degrees F. Suitable wash and rinse tanks shall be used and the bottles subjected for two minutes to a chlorine rinse containing at least 100 parts per million.

3. Other Methods. Any other method approved by the enforcing officer.

4. Bacterial Count. Bottles, after washing and bactericidal treatment, shall not show a bacterial count of more than 200 colonies per quart of capacity.

(c) **Can and Counter Washing.** Cans and containers shall be thoroughly cleaned, inside and out, after each usage by an approved method and washed after each operation and given bactericidal treatment after assembling and immediately before using, either with steam or clean hot water at a temperature of not less than 180 degrees F. for at least one minute or exposed to confined moist steam for not less than 15 seconds, or a chlorine solution containing not less than 100 parts per million of chlorine for at least two minutes.

Compliance.—Cans should be washed after each usage. The washing procedure whether mechanical, or by hand, should embrace the following main points: There should be a thorough cold water rinse, followed by a wash of warm water (approximately 115 degrees to 130 degrees F.) to which a cleaner has been added. Sterilization should follow the washing. The sterilization may be a steaming of the can whereby the can will reach a temperature of 180 degrees F. The sterilizing may be done by use of a tank of chlorine solution in which the chlorine strength is maintained at 100 parts per million, the can submerged for two minutes, then removed and allowed to dry. Other sanitary methods may be approved as long as the cleaned, sterilized, dried cans have a count of 200 colonies or less per quart of capacity.

(d) **Other Equipment Washing.** Equipment shall be disassembled and washed after each operation and given bactericidal treatment after assembling and immediately before using, either with steam or clean hot water at a temperature of not less than 180 degrees F. For at least one minute or exposed to confined, moist steam for not less than 15 seconds, or a chlorine solution containing not less than 100 parts per million of chlorine for at least two minutes.

Compliance.—The disassembling and washing of all equipment should be the first step, followed by a thorough cleaning with warm water and a dairy cleaner. Proper brushes and tools shall be available and used in the cleaning procedure. In some cases soaking or circulating may be advisable.

The sterilization can be effected by making a supply of 100 parts per million available solution.

enough in volume so that it will require two minutes or more to pump the solution through the system shall contain 100 parts per million of chlorine when it finishes its circuit through the plant. Approved chemical sterilizers other than chlorine may be used. Sterilization with hot water shall follow the same procedure as chlorine sterilization, bearing in mind that the 180 degrees F. water shall be in contact with the equipment for one minute.

Sterilization with moist steam is satisfactory if all equipment is exposed for 15 minutes. An ample supply of steam is necessary and precaution should be exercised to prevent "cold" spots in dead-end pipes. For proper steam sterilization it is necessary to prevent sections of the pipe or equipment from filling with condensation.

SECTION 27. Personnel.
(a) **Personnel.** No person who has a communicable disease or who is carrier of such diseases or who is under medical treatment shall be employed where milk or milk products are handled. Any person employed shall furnish such information, submit to such physical examination, and submit such laboratory specimens as the enforcing officer may require for the purpose of determining freedom from infection.

Compliance.—After recovering from a communicable disease, a statement from the attending physician should be presented to the employer before the employee returns to work. When ever required by the enforcing officer, an employee shall provide specimens, or submit to physical examination to determine freedom from infection.

(b) **Cleanliness of Personnel.** Persons coming in contact with milk, milk products, containers, or equipment shall wear clean, washable garments and shall keep hands clean while thus occupied. The use of tobacco in any form shall be prohibited in the receiving or processing room of any milk plant.

Compliance.—Clean clothes shall be worn by employees who work about the processing rooms and those who handle products and equipment. All clothes shall be washable. Hands should be kept clean while working in the receiving or processing room.

The use of tobacco in any form shall be prohibited in the receiving or processing room of any milk plant.

SECTION 28. Delivery Vehicles. Delivery Vehicles. Vehicles used for the transportation of pasteurized milk or pasteurized milk products in their final delivery containers shall be constructed with permanent tops and with permanent or movable sides and back, provided that openings of a size necessary to pass the delivery man may be permitted in the sides and back for loading and unloading purposes. Vehicles shall be kept clean and no substances capable of contaminating pasteurized milk or milk products shall be transported within or on such vehicles in such manner as to permit contamination. Vehicles used for the distribution of pasteurized milk or milk products shall have the name of the licensed milk plant prominently displayed on each outer side.

SECTION 29. Containers.
(a) **Legal Containers.** Milk and Milk Products shall be placed in their final delivery containers in the plant in which they are pasteurized. Milk and milk products sold in quantities less than three gallons shall be delivered in standard milk bottles as defined in Act No. 151 of the Public Acts of Michigan for 1915. It shall be unlawful to serve any milk, cream, or chocolate milk, except in the original container, provided that this requirement shall not apply to cream served on the premises, which may be served from the original bottle or from a dispenser approved for such service.

Compliance.—Milk products shall not be transferred into other containers after leaving the processing plant.

Milk products, sold in quantities less than three gallons, shall be delivered in standard milk bottles. Milk and chocolate milk shall be sold and served in their original containers.

Dispensers, other than the original bottle used in serving other dairy products, should be so constructed that the products are protected from heat and contamination.

(b) **Retail Cooling.** It shall be unlawful for any stores, hotel, soda fountain, restaurant, or similar establishment to sell or serve any milk or milk products which have not been maintained, while in its possession, at a temperature of 50 degrees F. or lower. Bottled milk or milk products shall not be stored in clean and cool water and liquid.

SECTION 30. Delivery at Quarantined Residences. The delivery of milk or milk products to and the collection of milk or milk products containers from, residences in which cases of communicable diseases transmissible through milk supplies, exist, shall be subject to the special requirements of the enforcing officer.

Compliance.—All milk containers delivered to the quarantined residence shall remain on the premises until the quarantine is lifted. At the conclusion of the quarantine time the enforcing officer shall see that all milk containers are subjected to the proper sterilizing process.

SECTION 31. Labeling and Branding.

Labeling and Branding. Bottles, cans, and other containers, containing milk or milk products as defined in this ordinance, shall be plainly labeled or marked with (1) the name of the contents as defined in this ordinance; (2) the word, "pasteurized" together with the word of words, "homogenized," "chocolate milk," "vitamin fortified," etc., in accordance with the contents thereof; (3) the name of the person preparing and putting up such products for sale; and (4) the designation of the vitamin used and the number of units contained in one quart. The label, or marking, shall be in letters of a size, kind, and color approved by the enforcing officer and shall contain no words or markings which are misleading.

SECTION 22. Pasteurization. No person shall sell, offer, or expose for sale, or deliver, or have in his possession with intent to sell for direct consumption, any milk or milk product which has not been pasteurized; provided, however, that nothing contained herein, shall prohibit the delivery of unpasteurized milk to a daily licensed milk plant.

SECTION 23. Licenses.
(a) **Licenses.** No person shall engage in the handling, processing, bottling, or distribution of milk or milk products for consumption in the Village of Manchester without first having obtained a license for a milk plant and/or delivery vehicle.

Application to the enforcing officer for such license in writing upon blanks furnished by such officers. Licenses shall be issued for a period not to exceed one year and shall expire at midnight on the following May 1. Application for the renewal of all license shall be made at least 30 days before the commencement of the license year. Only persons who have complied with the requirements of this ordinance shall be entitled to receive and retain such license. License may be suspended by the enforcing officer upon the violation by the holder of any of the provisions of this ordinance, and may be revoked by the enforcing officer when it is found, after hearing before the Board of Trustees of the Village of Manchester that the

holder of the license has failed to conform to the provisions of this ordinance are hereby repealed.

SECTION 29. Amendments.

The Board of Trustees of the Village of Manchester may from time to time amend, supplement, or change this ordinance.

SECTION 40. Effective Dates.
(a) Section 25 (a), 26 (b), and 29 of this Ordinance as contained herein, shall be given effect on and after July 1, 1947.

(b) Sections 10 (b), 17 (b), 20, 21 (i), 22, 24 (c), 25 (a), and 26 (c) of this Ordinance, as contained herein, shall be given effect on and after January 1, 1948.

(c) Sections 13, 14, 21 (a), and 23 (g) of this Ordinance as contained herein, shall be given effect on and after January 1, 1949.

(d) Sections 9 (a), 9 (b), 9 (c), 16 (a), and 19 (b), of this Ordinance, as contained herein, shall be given effect on and after January 1, 1950.

(e) All other sections of this ordinance shall have effect 20 days after adoption.

Made and passed by the Board of Trustees of the Village of Manchester this 6th day of December, A. D. 1946.

Approved by the Village President on Dec. 7, 1946.

Attest:
Village Clerk LeRoy A. Marx
Village President Carl F. Wuerthner

SECTION 36. Penalties.
Penalty for violation. Any person who shall violate any of the provisions of this ordinance shall, upon conviction thereof before a court of competent jurisdiction be punishable by a fine not exceeding one hundred dollars (\$100.00) or by imprisonment in the city jail (county jail) for a period not exceeding ninety (90) days, or by both fine and imprisonment in the discretion of the Court.

SECTION 37. Unconstitutionality Clause.
Ordinance Declared Severable. The sentences, sections, and provisions of this ordinance are declared to be severable, and any portion which is declared unconstitutional or invalid for any reason by a court of jurisdiction, shall in no way affect the remaining sentences, sections, or provisions of this ordinance.

SECTION 38. Repealing Clause.
Ordinance repealed. All ordinances and parts of ordinances in

consistent with the provisions of this ordinance are hereby repealed.

SECTION 39. Amendments.

The Board of Trustees of the Village of Manchester may from time to time amend, supplement, or change this ordinance.

SECTION 40. Effective Dates.
(a) Section 25 (a), 26 (b), and 29 of this Ordinance as contained herein, shall be given effect on and after July 1, 1947.

(b) Sections 10 (b), 17 (b), 20, 21 (i), 22, 24 (c), 25 (a), and 26 (c) of this Ordinance, as contained herein, shall be given effect on and after January 1, 1948.

(c) Sections 13, 14, 21 (a), and 23 (g) of this Ordinance as contained herein, shall be given effect on and after January 1, 1949.

(d) Sections 9 (a), 9 (b), 9 (c), 16 (a), and 19 (b), of this Ordinance, as contained herein, shall be given effect on and after January 1, 1950.

(e) All other sections of this ordinance shall have effect 20 days after adoption.

Made and passed by the Board of Trustees of the Village of Manchester this 6th day of December, A. D. 1946.

Approved by the Village President on Dec. 7, 1946.

Attest:
Village Clerk LeRoy A. Marx
Village President Carl F. Wuerthner

SECTION 36. Penalties.
Penalty for violation. Any person who shall violate any of the provisions of this ordinance shall, upon conviction thereof before a court of competent jurisdiction be punishable by a fine not exceeding one hundred dollars (\$100.00) or by imprisonment in the city jail (county jail) for a period not exceeding ninety (90) days, or by both fine and imprisonment in the discretion of the Court.

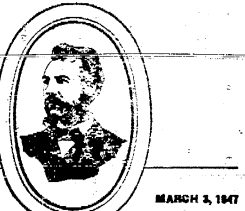
SECTION 37. Unconstitutionality Clause.
Ordinance Declared Severable. The sentences, sections, and provisions of this ordinance are declared to be severable, and any portion which is declared unconstitutional or invalid for any reason by a court of jurisdiction, shall in no way affect the remaining sentences, sections, or provisions of this ordinance.

SECTION 38. Repealing Clause.
Ordinance repealed. All ordinances and parts of ordinances in

24-Hour Service
DIAL 4521
If no answer call 4065
Owned and Operated by
WALTER VACEK
F. MARVIN OATES
MANCHESTER
CAB CO.

ARTHUR P. HOLSTEIN
M. D.
216 Ann Arbor Street
Dial 4871
OFFICE HOURS:
2 to 4 p. m. except Thursdays,
Wed., Fri., 7 to 9 p. m.

100th Anniversary of the Birth
of Alexander Graham Bell



The telephone was born and raised in a laboratory

Alexander Graham Bell's invention of the telephone was the achievement of a trained scientific mind.

Continuous scientific progress to improve telephone communication began with him and has continued ever since. It is carried on today by the six thousand men and women of the Bell Telephone Laboratories.

Dr. Bell's thoughts on work and research were given to a number of young people in a graduation address.

"Don't keep going only where others have gone. Leave the beaten track occasionally and dive into the woods. You will be certain to find something that you have never seen before."

"Follow it up, explore all around it; one discovery will lead to another and before you know it you will have something worth thinking about."

That has been the policy of the telephone business from the beginning. It underlies the progress that has been made and the progress that is to come.



FIRST SENTENCE EVER SPOKEN OVER THE TELEPHONE (on March 10, 1876) was, "Mr. Watson, come here. I want you." It happened when Alexander Graham Bell pulled some battery solution on his clothes and called out for assistance. Thomas A. Watson, his assistant, came rushing in from another room and exclaimed—"Mr. Bell, I heard every word you said—distinctly."

MICHIGAN BELL TELEPHONE COMPANY

HEAR THE BELL CENTENNIAL BROADCAST. The Telephone Hour will present a full hour program Monday, March 3, from 9 to 10 P. M., Eastern Standard Time, over NBC stations. Helma Traubel, Jessica Heifetz, Donald Voorhees and the Bell Telephone Orchestra.