

The Pontiac Savings Bank

S. H. Beach, President
F. H. Hale, Vice President
Cramer Smith, Cashier.

Capital, \$100,000. Surplus, \$35,000.

4 per cent interest paid on deposits
Loans made on Real Estate Mortgages
approved by the State Banking Department,
guaranteeing to depositors the best security.
All business matters handled in a safe and conservative manner.

Detroit United Lines Farmington Time Table

Cars leave Farmington Junction for Detroit (5.09 a. m., half hourly to 6.39 a. m., and hourly to 10.39 p. m. Those cars except first morning car, leave Farmington six minutes earlier.

Cars leave Farmington Junction for Orchard Lake and Pontiac at 5:15 a. m., 5:45 a. m., and hourly to 10:45 p. m.; 12:00 p. m.

Special half hourly service Saturdays and Sunday between Detroit, the Junction and Pontiac.

First car leaves Farmington Junction for Northville at 5:45 a. m. Farmington at 5:50 a. m., and thereafter cars leave Farmington for Northville at 6:30 a. m., and hourly thereafter until 10:30 p. m.; also 12:00 a. m.

Cars connect at Northville with those for Plymouth and Wayne over the D. J. & C. Hourly limited service to Ann Arbor.

Oakland County Saving's Bank Pontiac, Mich.

Joehua Hill, President
F. H. Messenger, Vice-President
F. L. Perry, Cashier.

Capital, \$50,000.
Surplus and Profit, \$10,000.

4 per cent interest paid on Savings Accounts and Certificates of Deposit.
Interest on savings accounts compounded annually.

Money to loan on First Real Estate Mortgage.

How's This? We Offer One Hundred Dollars Reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure.

F. J. CHEENEY & CO., Toledo, O. We, the undersigned, have known F. J. Cheney for the last 15 years, and believe him perfectly honorable in all business transactions and financially able to carry out any obligation made by his firm.

NATIONAL BANK OF COMMERCE, Toledo, O.

Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Testimonials sent free. Price 75 cents per bottle. Sold by all Druggists.

Take Hall's Family Pills for constipation.

Cemetery Work Examine Ours

Work that we have already executed. Ask our past customers and see if you can find a dissatisfied one. All letters and figures raised, no trouble to read. We know you want the best stock and workmanship—one reason we do no handle cheap, inferior grades. See us and get the QUALITY.

LYON GRANITE CO.
TWO SHOPS
Pontiac, Rear of Pontiac Steam Laundry
Phone 11623
Plymouth, Main Street. Phone 215

My Mamma Says - It's Safe for Children



CONTAINS NO OPIATES

FOLEY'S HONEY and TAR

For Coughs and Colds

Sold by T. H. McGee

Ordinance

An Ordinance to Regulate the Sale of Milk Supply of the Village of Farmington.

Sec. 1. No person, partnership or corporation shall engage in the sale, delivery or distribution of milk or offer the same for sale in the Village of Farmington without having obtained a license therefor from the clerk of said village. Such license shall be issued only in the name of the owner or owners of vehicles, restaurant stores, and a separate license shall be required for each vehicle, restaurant or store.

They shall, for the purpose of this ordinance, be conclusive evidence of ownership of such business, and they shall not be either sold, assigned or transferred. Each license shall contain a serial number with the name, residence and place of business of the licensee. Each licensee before engaging in the sale of milk shall cause his name and license to be legibly and conspicuously posted in his place of business and on each outer side of all vehicles used by him in the conveyance and sale of milk. Application for a milk license shall be made to the Clerk of the Village Council on a blank to be furnished by said Council. The application shall contain an agreement with the Council or health board that the milk inspectors of said Council or health board shall have the right to inspect the cows, premises and methods of said producers, and to take samples of the milk for analysis; and further, each applicant must further agree to conform to the dairy regulations of the Council or health board.

Sec. 2. That no person, partnership or corporation shall sell or deliver or have in his or their possession for sale in the Village of Farmington any milk which has been watered or adulterated, which contains any preservative or unwholesome ingredient, constituent or substance, which has been transported or stored in an unclean manner, or which has been kept at a temperature above 60 degrees Fahrenheit, or which is produced from cows which are kept or stabled under unwholesome conditions, or which may be diseased, nor shall any milk be sold or delivered in said village, which is procured from any farm or dairy where any contagious or infectious or communicable disease may exist.

Sec. 3. That no person, partnership or corporation shall sell milk or have milk in his or their possession with intent to sell within the village of Farmington without first obtaining a license from the clerk or Council of said village for that purpose. Said license shall be granted for the period of one year and renewed annually thereafter.

Sec. 4. The sum of One Dollar (\$1.00) shall be charged for each wagon license so granted and the sum of One Dollar (\$1.00) shall be charged for each store or restaurant license so granted.

Sec. 5. If milk sold or offered for sale under this ordinance as pure milk is shown upon analysis by weight to contain more than eighty-seven and fifty one-hundredths per centum of water, or to contain less than twelve and fifty one hundredths per centum of milk solids or less fat than three per centum, or if the specific gravity at sixty degrees Fahrenheit, is not between 1.029-1.000 to 1.037-1.000, it shall be deemed to be adulterated. If milk sold or offered for sale under the provisions of this Act as skimmed milk has a specific gravity at sixty degrees Fahrenheit less than 1.032 and greater than 1.037, it shall be deemed to be adulterated. Butter fat in cream not less than 18 per cent.

Sec. 6. Any person violating any of the provisions of this ordinance shall be punished by a fine of not less than Ten Dollars nor more than One Hundred Dollars for each offense. And each day upon which any of the provisions hereof are violated shall constitute a distinct and separate offense. And in the imposition of any fine imposed the Court may make the further sentence that in default of

such fine the offender may be imprisoned in the county jail until payment therefor for any period of time not exceeding six months.

Sec. 7. This ordinance shall take effect the first day of May, 1915.

Dated January 4th, 1915
Geo. FRANCIS, President.
B. F. FRERSON, Village Clerk.

Rules and Regulations

For the Control of the Milk Supply for the Village of Farmington.

It is hereby declared by the Council or health board of the Village of Farmington.

Sec. 1. That in order to preserve the public health no person or another shall sell or deliver or have in his possession or custody with intent to sell or deliver as market milk or for consumption as milk or for manufacture into milk products, nor shall any person bring or send milk into the village of Farmington for the above purposes:

- (1) Milk to which water or any foreign substance has been added
- (2) Milk which has been wholly or partially skimmed.
- (3) Milk not of standard quality
- (4) Milk concerning which any misrepresentation has been made.
- (5) Milk produced by diseased cows or by cows which have been fed unwholesome food or contaminated water, or
- (6) Milk which has been produced, stored, handled or transported in an improper, unclean or unsanitary manner, or which has been ordered from the village of Farmington.

Milk coming within the above description is declared to be either impure, unwholesome or adulterated, and unfit for human consumption.

Exceptions

(1) Nothing in these regulations shall be construed to prohibit the sale of skim milk if the receptacle, containing the same, and from or in which it is sold is plainly marked with the word "Skim-milk". The aforesaid word shall be distinct and conspicuous. When glass bottles are used the required mark shall be distinctly printed on the cap or cover of the same.

(2) For the purpose of these regulations, cows which react to the tuberculin test shall be considered diseased.

Milk from a cow twenty days before calving, and six days after, shall be regarded as unsanitary.

Milk or cream shall at all times be left at or below 60 degrees during the whole year. No milk shall be sold in the village that has more than 500,000 bacteria per c. c. No cream shall be sold in the village that has more than 1,500,000 bacteria per c. c.

Milk with a temperature above a degree Fahrenheit to be fixed from time to time by the Council or health board or having more bacteria per cubic centimeter than a standard to be fixed from time to time by the Council or health board, shall be regarded as unsanitary.

Sec. 2. The Council or health board or a duly authorized assistant shall have at any and all times a right to inspect all animals, stables, milk rooms, vehicles, places of business, and other buildings or places used in the production, handling or storing of milk for sale in the village of Farmington. He shall have access to all animals producing milk for said village and to all vessels and utensils used in the production, preparation and sale of such milk.

The aforesaid council, health board or assistant shall annually check or cause to be tested with tuberculin all cows furnishing milk for the village of Farmington which they may think are infected with tuberculosis.

Sec. 3. It shall be the duty of the health officer or assistant to seize all milk he may find being sold or offered for sale or being brought or sent into the village of Farmington contrary to these regulations, and to retain or so dispose of such milk that it cannot become a menace to the health of the people of said village; he may exclude from the

village milk produced or handed in any way contrary to these regulations.

MISCELLANEOUS

Sec. 4. No milk shall be dipped from cans or poured into other vessels except in the regular milkroom of a dairy plant. No milk shall be bottled upon any wagon.

Milk tickets shall not be used but once.

Sec. 5. No person shall deliver milk to or remove any milk bottle or receptacle from a dwelling where any communicable disease exists, until authorized by the Council or health board of said village and then only in the way prescribed by said Council or health board.

No dip or bulk milk shall be delivered or sold from any wagon or wagon premise, nor any store.

All milk shall be bottled and the bottles, cans and other utensils washed in such rooms especially provided for these purposes as are approved by the Council or health board, and no other than bottled milk shall be sold therefrom.

An exception to the above is made in the case of hotels, bakeries and restaurants receiving one gallon or more at one delivery, in which case it shall be put in sanitary containers and not opened until delivered to said hotel, bakery or restaurant which shall use same.

Dairy Rules

(1) Every person maintaining a dairy shall keep the same and all appearances hereto clean and wholesome at all times and no building or space shall be used for dairy purposes which is not well lighted and ventilated, and which is not provided with a suitable floor and properly drained.

(2) No dairy shall be located or maintained within proximity to any water-closet, privy, cesspool, or ural, nor in any room or space which is not of such size and construction as to permit the entire separation of all milk and milk products, both in handling and storing the same, from all probable sources of contamination either by dirt, noxious gases, infective or gaseous substances, or anything liable to alter unnecessarily the quality of such milk or milk products.

(3) Any person using any premises for keeping cows for dairy purposes shall provide and use a sufficient number of receptacles for the reception, storing and delivery of milk, and shall keep them clean and wholesome at all times, and at milking time shall remove each receptacle as soon as filled, from the stable or room in which the cows are kept. Nor shall any milk or cream be stored or kept within any room used for stabling cows or other domestic animals.

(4) Every person keeping cows for the production of milk for sale shall cause them to be kept clean and at all times cause the teats and the udder to be carefully cleaned by brushing, washing or wiping before milking, and shall cause each of said cows to be properly fed and watered.

(5) The walls and ceilings of stables shall be whitewashed at least once each year and whenever it may be deemed necessary by the board of health.

Ordinance

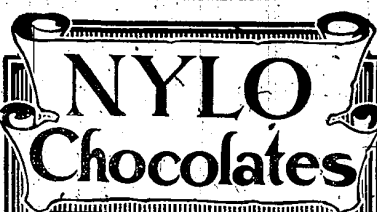
It is declared in this ordinance by the Village Council of Farmington.

Sec. 1. That it shall be unlawful for any person, firm, or corporation, other than some authorized person, firm or corporation, by said council, to open or cause to be opened, any hydrant, or meddling with any meter, fountains, or destroying any public property which may belong to the village of Farmington.

Sec. 2. Any person, firm or corporation violating this Act shall be liable to a fine of not less than Ten Dollars, or more than One Hundred Dollars, and in default of payment of such fine, shall be imprisoned until such fine is paid.

Dated January 4th, 1915.
Effective after January 22nd, 1915.

Geo. FRANCIS, President.
Attest: B. F. FRERSON, Clerk.



NYLO Chocolates

THEY are absolute in purity, exquisite in sweetness and flavor. The finest in "pure food" candies, no artificial coloring materials, just purity and freshness all through—carefully selected nuts and fruits—snow-white sugar cream centers, within a heavy coating of rich brown chocolate. They are most luscious and delicious—always fresh. Get a box today. You'll enjoy every bite—sixty cents to one dollar and a half the box. Just try them.

T. H. MCGEE, Farmington

THE FIRST TEACUPS.

They Had No Handles, and Sauces Were Used as Covers.

In the middle of the seventeenth century tea was introduced into England, and with it came the Chinese or "china" teacup. Strangely enough, the men who imported it from the orient did not themselves understand the method of its use.

The Chinese put a pinch of tea into a large cup without a handle, filled it with boiling water and then inverted a saucer over the receptacle, within whose rim it closely fitted. The object was partly to retain the heat, but chiefly to prevent the escape of the fragrance of the herb, which the Chinese found most delicious. The infusion was permitted to stand for five minutes, when it was decanted into a second cup without a saucer and daintily sipped.

John Bull, however, emphatically declined to take his tea in Chinese fashion. He liked the appearance of the ornamental ware upon his table, but he insisted on placing the cup in the saucer, like a miniature bower, and used it exclusively to drink from, preparing the beverage in a common instead of an individual receptacle.

In course of time England began the manufacture of cups and saucers, and pictures which have been preserved from the days of the Stuarts show big, flaring cups, four inches across the top, with saucers less than three inches in diameter. By degrees one dwindled and the other expanded, until in the middle of the nineteenth century the opposite extreme was reached, and fashionable tea services had cups only an inch and a half in diameter, accompanied by five inch saucers.

The handle of the teacup came from Mediterranean lands. Originally it was made of thick and strong earthenware and applied to heavy jars and lamps. Its decorative possibilities popularized it with Greek and Roman potters, who extended its use to small amphorae and dagon; but, as the word "amphora" indicates, the handle was double. Single handles crept into use by slow degrees and were probably applied to drinking cups about the time that coffee came into vogue in southern Europe, the beverage being taken almost at the boiling point, so that some device for lifting the cup without burning the fingers was found desirable.—London Titler.

Local News

Miss Emma Gildemeister was a Detroit visitor Wednesday.

Mrs. Pauline Vogt spent Monday with Mrs. David and Mrs. Dick Ceras.

Mrs. Louis Gildemeister and daughter Hertha were Northville visitors Saturday.

Mrs. Forrest Green and Mrs. Pauline Vogt visited Saturday with Mrs. John Morris.

Basket Ball Game at Wayne

The Farmington basket ball team, accompanied by a few of their admirers, went to Wayne, Friday evening to play the Methodist boys—the famous Wayne Omegas.

A large crowd filled the Methodist gym to see the Farmington team get defeated. But they didn't know anything about the combinations and tricks of the Warner boys when supported by such players as Pierce, Gildemeister, Lee and Price. The way Harley Warner filled the baskets made the crowd gasp in wonder and consternation.

It was an exciting game and hard fought. The Wayne boys as a team were as heavy, and had good players, but were not up on what makes a winning team, and that is team work.

The score was 46 to 17 in favor of Farmington. The teams were made up of the following players:

Farmington—Edgar Pierce, N. Lee, C. S. Price, forwards; Howard Warner, center; E. Gildemeister, Harley Warner, guards.
Wayne—L. Smith, Reid, forwards; E. Smith, center; Bird, Cadwell, Whitney, guards.

Pure, Fresh Milk, The Rich, Creamy Kind

Delivered at your home every morning in clean pint or quart bottles.

All cows are tested for tuberculosis and my patrons are thus insured of milk that is strictly pure and free from disease.

Phone or write today and have your name added to my big and growing list of satisfied patrons

John H. Johnson

Owner of Stony Brook Farm. Farmington, Mich.