

The City of Lakeland Delinquent Tax List For 1921

Below will be listed all the delinquent taxes of the City of Lakeland for 1921. Some few of these may have been paid since the list was prepared and in that event the owner will of course know of same. In order to be sure that every one has a fair chance to pay his tax before they are sued and a great deal of costs is added, we are having this list published and if these taxes are paid on or before the 31st day of August, A. D. 1922, only advertising costs and ten per cent will be added. These taxes have been ordered turned over to the City Attorney and they would be entitled to a collection fee but at this period of time parties whose taxes are delinquent will be allowed to go ahead and pay same to the City Tax Collector at the City Hall with only the costs of advertising and the 10 per cent added. Immediately after August 31st, suit will be filed on all unpaid taxes. This is done by order of the City Commission.

H. C. PETTEWAY, Mayor.

Table of delinquent taxes for 1921, listing Folio, Lot, Block, Amount, and owner details. Includes sections like Munn's Survey, Shipman Add., and various other additions.

Table of delinquent taxes for 1921, listing Folio, Lot, Block, Amount, and owner details. Includes sections like Trammell and Johnson Sub. Div. of Scott's Addition, North Lakeland Addition, and various other additions.

Table of delinquent taxes for 1921, listing Folio, Lot, Block, Amount, and owner details. Includes sections like Riggins and Stevens Addition, Lake Beulah Addition, and various other additions.

FIRST MILESTONE PASSED BY POLK COUNTY DAIRY CO.

Prosperous Growth Shown by This Firm—First To Pasteurize Milk in Lakeland

One year ago the Polk County Dairy Company opened their plant and offered their products. Pasteurized Milk, "Purity Maid" ice cream and other dairy products to the public. The company is an organization of local people many of whom were in the dairy business and felt that it would be better to handle their milk through a central plant, giving the people a more sanitary food and better service as well as creating an outlet for their surplus milk in the form of ice cream.

This was the first pasteurized milk ever offered for sale in Lakeland and it met with some opposition due to the fact that some people did not understand what was meant by pasteurization. What pasteurization means and the origin of the term. Copied from the Circular No. 184 of the Department of Agriculture, Bureau of Animal Industry, Washington, D. C.

"Pasteurization as applied to milk is the process of heating for a long or short period as the different methods demand at temperatures usually between 140 and 185 F. The process must be followed by rapid cooling, the term originated from the experiments of Pasteur in France, from 1860 to 1864, on the 'diseases' of wine, in which he found that heating for a few moments at a temperature of 122 to 140 F. was sufficient to prevent abnormal fermentations and souring of the wine. A little later Pasteur found that by a similar heating beer could be preserved from souring. The application of the process gave rise to the term 'pasteurization'.

Value of Pasteurization The value of pasteurization from a sanitary standpoint is of the greatest importance when market milk is under consideration. In the first place, the pasteurization of milk, when the process is properly performed, affords protection from pathogenic organisms. Such disease-producing bacteria as Bacillus Tuberculosis, B. Typhi, B. Diphtheriae, and the dysentery bacillus are destroyed, or at least have lost their ability to produce diseases, when heated at 140 F. for twenty minutes or more. Although the infective agent in scarlet fever is unknown, epidemics of the disease have been traced to milk supplies, and in such cases pasteurization has been reported as a means of safeguarding the public, with apparently satisfactory results.

In the second place, pasteurization causes a reduction of the infantile death rate due to the ordinary intestinal disturbances. Numerous experiments definitely prove the value of pasteurization in this connection. While it has not been possible to isolate any special organisms which act as the causative agents in the common infantile intestinal troubles other than the one producing dysentery, it seems that high bacterial numbers in the milk are associated with such diseases. Commercial pasteurization as practiced at the present time with reasonable care destroys about ninety-nine per cent of the bacteria, but it does not prevent the fermenting of milk, although it does delay the process.

In this plant modern equipment and methods are used. The milk is first strained through many thicknesses of absorbent cotton after which it is handled entirely by machinery, carried through sanitary tubes by regular sanitary milk pumps and bottled and capped automatically; even the little cap on the bottle is made and sealed in a tube at a factory and is never touched by human hand. Milk is received at this plant twice each day and what is not sold as fresh milk one day is not used the next but goes to the ice cream department. Special care is taken as to the cleanliness of the plant and each time that milk is handled the entire system is thoroughly washed with hot water and Wyandotte washing powder, then rinsed and sterilized with steam. The management is always glad to have visitors and will take pains to explain the different machines and processes and really prefers that they come when the plant is in operation. During the tourist season a number of prominent men in this line of business from the north, east and west were entertained here and some very high compliments were received as to the cleanliness and general appearance of the plant and its equipment. As to the "Purity Maid" ice cream it was a success almost immediately from the start and today in Lakeland it is a "standard equipment" at social affairs as well as being handled by all leading drug stores.

Of course the daily sales were small at first, but long before the first year had rolled around they had grown to a very substantial figure and it is now being shipped as far north as Ocala and as far south as Fort Myers and Bradenton as well as to intermediate points. "Purity Maid" ice cream is very rich in butter fat and other milk solids, a special effort being made to blend these with pure granulated sugar, high grade vanilla and good ripe fruit in the right proportion to make a dessert that is also an excellent food.

The entire "mix" is run through (Continued on Page 6)

"OUT OF THE DUST" Suggested from the famous paintings by Remington