

Crooks That Pass in The Night

Culled From Salt Lake's Rogues' Gallery.



HORACE THOMPSON,
Burglar.



TOM DURKIN,
Burglar.



JIM ANGEL,
Hotel Thief.

SIGNA JONES,
Counterfeiter and Shoplifter.

JIMMY MEANS,
Burglar.

THE flood tide of humanity running through police headquarters brings in many a strange and queer lot of the dregs and leeches of life. In the ebb some of the pieces are left stranded while the others drift away, but always leaving their mark.

In the detectives' room at the central station is a book, maybe 7x18 inches, and all of 8 inches thick. Unwieldy as it is, it isn't quite big enough to record all that has passed through the station and a filing case has been needed to supplement it. In that book and files there is many a story of the hidden away, and many a

tale of the almost fantastic tricks of fate. The book is mainly a "picture" book and behind each picture is the story of some form of life that makes what is termed "the police character." The criminals and the unfortunate (there are always the two classes) who have passed through Salt Lake and left their mark behind have been of high and low degree, some with a story far out of the unusual and others that could be passed by with the shrug of the shoulders as being not worth while. The stopping of some in Salt Lake, however, is oftentimes only an incident.

For instance, there was "Jimmy" Means. "Jimmy" dropped into town

on a summer's day last year with the only apparent object of whiling away the time. A few days after his arrival he happened to be on a street car with Max Florence. About the time that Means stepped off the car Mr. Florence missed a valuable diamond. The coincidence of the man and diamond leaving the car at the same time looked bad for Means, but the "third degree" failed to land him. It wasn't long after he had taken advantage of the "booster," until the police learned that he was wanted as the supposed murderer of an Oklahoma sheriff. He managed to get out of that scrape, but a month ago while attending Frontier day at Cheyenne he was picked up by the Denver police on a charge of burglary, and Jimmy is now

in the toils and doing time.

To spend thirty-three and a third years out of fifty-eight in Polson prison, and then drop to the plebeian sentence of six months in Salt Lake is the record of Tom Durkin in the local "log book." What Tom is doing now or where he is, is unknown to the local police, but they take it as a safe bet that he is still finding his home behind the bars. Durkin grew old in the prison. Before he was 25 years of age he began serving a sentence that meant 22 years imprisonment. When he left the gates of Polson behind him he was old, gray-haired and a seeming physical wreck. Coming direct from California to Salt Lake he was in custody in less than two weeks, charged with petty larceny. He had forgotten the 22 years, and under a plea of guilty ac-

cepted another six months.

Salt Lake has been little behind other cities in having as involuntary guests men with an almost worldwide reputation. There have been many of them that took their chances in the police courtroom whose appearance there was a fall from the dignity of their profession. One of these, who adopted the fanciful name of Angel during his brief visit to Salt Lake, was accused of simply being a "vag," a man, although well dressed, yet without any visible means of support. After he left Salt Lake, under the option of going or working on the rock pile, it was learned that at one time he made away with \$10,000 worth of diamonds from a room in the Waldorf-Astoria hotel. New York, The police of Paris, London, Berlin, Vienna and a dozen other European

cities, as well as the police of numerous American cities, would be delighted to meet with the man who was booked as a vagrant in Salt Lake.

The record that some of the "visitors" to police headquarters leave is oftentimes valuable even to the government, as is shown in the case of the ordinary "Mr. and Mrs. Jones." Mr. and Mrs. Jones stayed for a while in Salt Lake—until they were caught shoplifting—and buying stuff with money that would hardly pass. They made a hurried departure but a letter from the secret service told that they were known.

The letter read:
"I beg to acknowledge the receipt of your letter enclosing \$5 in counterfeit gold.
"I enclose herewith the photographs

of John C. Jones and Signa Jones, counterfeiter of \$5 gold coins. Jones, alias John Smith, alias McFall, alias Hall, alias Williams, had on a salt city, and said he had been in trouble Kennedy. Jones' photo, under the name of Smith, is in this month's Detective, first page."

Horace Thompson was another example of the man dodging one charge to fall under another. Thompson was suspected of robbing a room in a second South street hotel of \$100 last spring. There was not sufficient evidence to convict, however, and he was made a vagrant. A couple of months ago he was arrested and sentenced in Denver for burglary.

CHICAGO NEWS LETTER

CHICAGO, Sept. 25.—A serious blow to the Lakes-to-the-Gulf deep waterway project from Chicago to New Orleans is foreseen in the forthcoming report of the internal waterway commission which will disapprove of enormous expenditures for waterway improvements until the present control by railways of waterway terminals has been restored to the public. Commercial interests of Chicago, St. Louis and other cities have failed to sustain public interest in the great waterway "fourteen feet through the valley," and its champions in Congress have been very dubious whether the big appropriations so much needed can be secured when public interest is lagging. Recently the tentative decision of the internal waterway commission to report against large appropriations until terminal docks and wharves have been secured has made the prospect very gloomy to those on the inside at Washington. During the period of traffic depression the railways are said to have quietly discouraged

the development of waterway transportation although the roads lose money on some classes of bulky tonnage which can be carried by water far cheaper and with relief to the railways when equipment is in great demand. The railways are now in command of the situation, for the docks in all important cities of the west are now in their absolute control. This is true along the Chicago and Calumet rivers, in consequence of which the railroads have diverted each year more tonnage to Milwaukee and other ports where rail competition was less.

The foremost position given to the central bank of issue plan, both in private and public discussions of the American Bankers' association now in session in Chicago, has disclosed how very likely the plan is to become the main issue in the first session of the next Congress during the winter of 1910-11. With the approval of Senator Aldrich and his national monetary commission and the support of the same faction that passed the Payne tariff bill leading bankers believe that the measure to this radically change

the currency system of the United States, would be certain to pass the present Congress. But congressional elections are to intervene and consequently the advantages of the central bank idea are to be unfolded to the public gradually and in unimportant times during the coming year. Congressman Vreeland having been chosen to direct the first gun in his speech Sept. 5. The bankers themselves, particularly those of the west, seem the least likely to approve the measure readily. It has been known for months that the National City Bank of New York, the Standard Oil institution, has been actively advocating the central bank idea, it being at present the biggest bank in the United States, and a natural aspirant for "honors" at the hands of Uncle Sam. However, some of the strongest forces in good government have been active in opposing and supporting the central bank idea.

A billion dollars of wealth, it has been estimated, will promenade the waxed floors of the Auditorium theater at the "bankers' ball" to be attended for an hour by President Taft, at the conclusion of the convention of the American Bankers' association which represents bank deposits in the United States fully \$50,000,000,000. The absorbing topic of social gos-

sip now is the fact that ancestry and social position were discarded, with some friction, in making up the invitation list. To the families who are labelled "exclusive" the function is called hopelessly "mixed," because of their failure to set ultra-fashionable pace in this ball. Prompted by wisdom gleaned during the recent William Brewster tidgley contretemps in Kansas City, when feminine social jealousy was dragged into fields financial, the forthcoming function has been framed upon a money game. The list of patrons includes various branches of the McCormick, the Crane and the Field families, and the families of Russell G. Tyson, Chauncey J. Blair, Watson Blair, Chauncey Kerk, Albert J. Keating, Oson Smith, Ernest A. Hamill, J. Ogden Armour, Samuel McRoberts, Joy Morton, Moses J. Wentworth, Charles L. Hutchinson, John C. Black, Bryan Lathrop, Solomon Smith, Calvin Durand and Edward L. Ryerson.

The recorded voice of convention, which become epidemic east and west at this season, the convention on irrigation, farming and conservation, reform conventions and trade conventions of all kinds, now is being ground out by the thousand pages in Chicago, which now is the stenographic

center of the country. Expert reporting has become specialized until one man, Alex A. Norton of this city, is said to "do" not less than 50 conventions in a season beside protracted hearings before judicial bodies. Other experts swell the total of typewritten pages to an astounding figure. Human endurance is taxed to the limit in this work, sometimes requiring continuous work of 24 hours and more. But nowadays the expert par excellence is a man who, emulating Julius Caesar, can dictate from his stenographic notes to five or three typewriter operators working simultaneously full speed. Most of the big convention proceedings, however, are confined to graphophone records and transcribed from them at the convenience of the typewriter operators who reel off as many as 50 pages an hour from the "canned" remarks of speakers whose words were caught first in shorthand and then repeated by the expert into the mouthpiece of swiftly moving machines.

Brightening prospects for the postal savings bank bill which will be in the limelight during the next session of Congress are seen in the increased majority for the measure in both house and senate disclosed by letters to the Postal Savings Bank league whose headquarters in the First Na-

tional bank building have taken on a air of campaign activity. Western members of Congress are in general arrayed against those from New England and other eastern states on this question, but Senator D. J. Foster of Vermont, among others, has admitted to Chairman George H. Currier of the league that the people of the United States in general need the postal bank system. "Whether we get the necessary legislation is going to depend very largely upon the attitude of the south and west," declared Senator Foster. "New England, for instance, has ample savings bank facilities. And I very much doubt whether a postal savings bank would be patronized here in New England."

For a scholarship at either Oxford, Cambridge or London Universities, which has been announced by the education committee of the General Federation of Women's clubs many western young women, including several from Chicago, will compete. The age of 21 years and marriage are limitations set upon eligibility of ambitious young women graduates who will attempt the examinations, which are the same as those required of men competing for a Rhodes scholarship. According to announcement made good health and good morals are required

along with scholastic attainments. Examinations for this scholarship are to begin Oct. 19 in every state of the United States, candidates having even the now notified Mrs. Frances Squire Potter, of the University of Minnesota, identified. All must be graduates of American colleges and of a certain course of study. Keen rivalry among state federations regarding the merit of the departure in the field of woman's activities contains the following: "The papers are read and rated and returned to the national committee. The committee of selection then select competitors to state federations, who determine which one of their candidates shall be deemed in scholarship and promise of distinction to best represent the interests of their state. The final selection between the various state candidates shall rest with the committee of selection. Any state may submit a candidate, but if the choice should finally rest between a candidate from a state which has contributed towards the scholarship and a candidate from a non-contributing state, then preference shall be given to the candidate from the contributing state."

HOW UTAH'S BIG CREAMERY HANDLES ITS PRODUCTS

"BLANCHARD." "BLANCHARD." The name lingers with the recollection of having eaten many good things bearing the name; but why the name, whence the excellence that it almost invariably signifies? A visit to a model creamery, the largest in the intermountain region, as sanitary as the latest scientific methods can make it, fully explains why the careful housewife chooses poultry, eggs, veal and butter bearing the brand-Blanchard.

The Jensen Creamery company, located at Fifth West and Third South streets, occupies the eastern half of what has for some time been the local plant of the Armour Packing company, and in its equipment and general business facility, the equal of any factory west of the Rocky mountains. It is contemplated in the near future that the Jensen Creamery company, the manufacturers of the Blanchard brand of dairy products, will occupy the entire Armour plant, and their already excellent creamery will be thus greatly enlarged and remodeled. A visit to this creamery is one meriting the deepest consideration, not only on account of the fact that it excels any creamery in this immediate vicinity, but also because it contains equipment the most modern, and methods the most satisfactory that can be found in the creamery business anywhere today. The Jensen Creamery company, which on Sept. 1 purchased the Elgin Creamery company of this city, is the largest establishment of its kind in this intermountain west, and consequently a description of its up-to-date methods is typical of those employed in all up-to-date creameries. Wherever you see a red-top creamery can, you may depend upon it its lactical contents are bound for the Jensen Creamery company, and these red top cans are seen from Panguitch in the south to the most northerly point in Idaho where the dairy business is being conducted. The blue cans recently acquired from the Elgin Creamery company, are now being painted red, so that all will harmonize with their hosts of fellows of the present institution.

THE SAMPLE PROCESS.

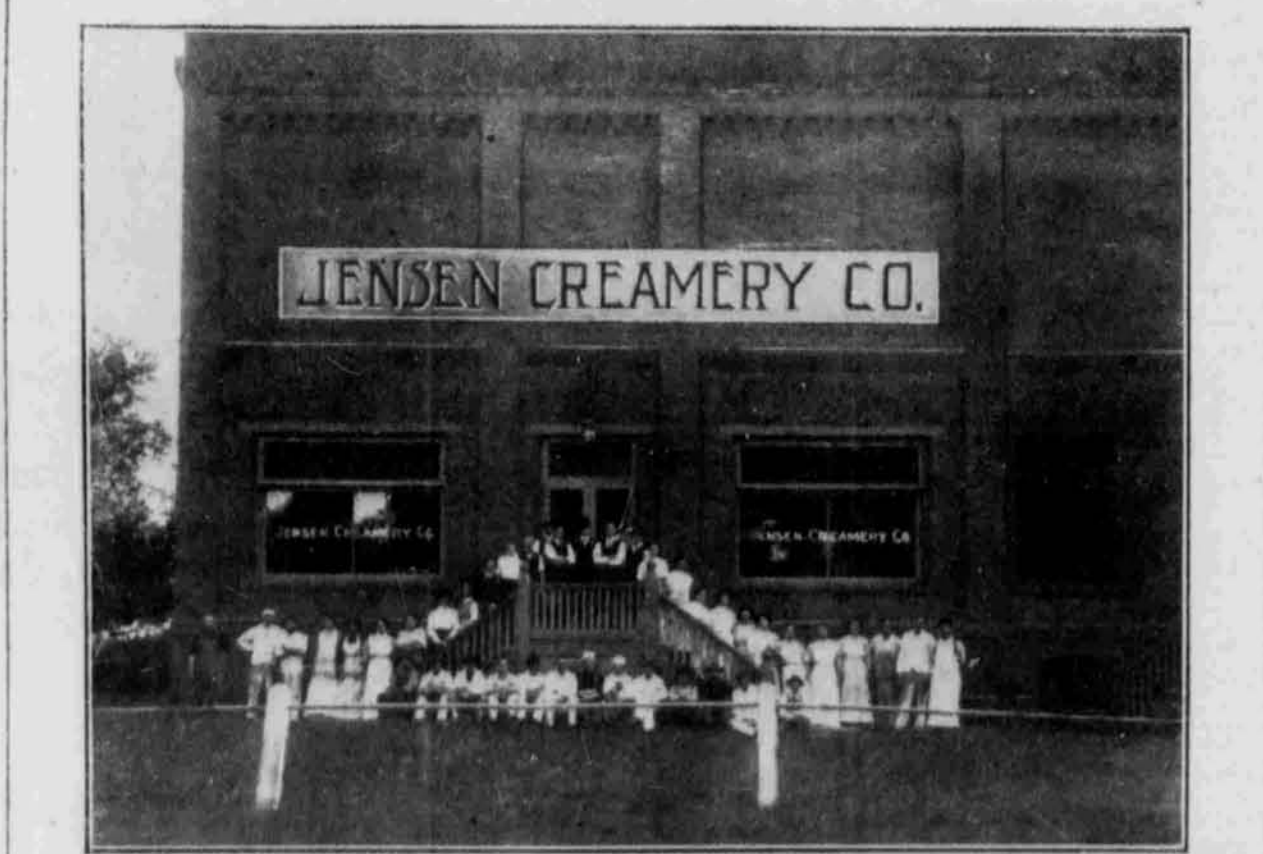
Beginning at the receiving porch at the Jensen Creamery establishment, one enters upon what is at once an interesting and sanitary method of butter and cream manufacturing. All of the cans received at this city are placed upon a mammoth run porch of the main establishment; the cans themselves after being emptied, are washed and cleaned by a steam drying process that is particularly characteristic of the largest creameries in the country. After the cream is emptied into the large tanks in the interior buildings, sampling is done with what is known as a shogun sampler—a long tube-like contrivance which when inserted in the top in a can of milk

and turned slightly at the top, takes a composite sample of the milk from the top to the bottom. This sample is placed into little bottles and forwarded to the testing room. The cream which is taken from the milk as it enters the factory, is put through what is known as a pasteurizer, a modern scientific contrivance invented by the great Frenchman, which subjects the cream to a 175 degrees F. heat, and then immediately cools it to 145 degrees, thus removing all germ life and preventing the possibility of the spread of disease. The cooling coils over which the cream passes are filled with brine and ammonia, and the process of cooling is of itself a very interesting one.

BUTTER MAKING DESCRIBED.

Passing on to the butter room, one again finds the cream running into coolers, what are known as "ripeners"—tubs filled with ammonia and brine-filled coils which turn slowly and keep the cream stirred to promote the "ripening" process. From these ripeners, the cream flows to two 900-pound churns, one a Dishrow, the other a Mogel, where it is made into the well known "Blanchard" brand of butter. The butter-making department of the factory is under the charge of John Oswald, an expert butter maker; in fact one of the very best in the country, who for the past half dozen or more years has been making butter on the Boatswain system in the east. Mr. Oswald is an exceptionally competent man in his line and has charge of the whole butter making process from the time the cream reaches the ripeners until it is finally wrapped into packages ready for shipment. Adjacent to the churn room are several coolers, an egg cooler, a butter cooler, a cheese cooler, and a veal and poultry cooler. All of the rooms are kept in a most sanitary condition and at a temperature ranging from 22 to 26 degrees F. As soon as the butter is made it is taken into the butter coolers and allowed to stand for 12 hours until thoroughly cooled and set. The factory seems to have unlimited storage capacity, and the greatly enlarged business upon which the company is now about to enter will find ample accommodation in this already perfectly equipped building. In the cheese cooler one notices wheels as well as domestic cheeses, all of it in perfect storage condition, awaiting the constant demand of the market. The poultry and veal coolers, like the others, is kept in an absolutely clean condition, so clean, in fact, that one feels that he could eat a dressed chicken raw, so toothsome is its appearance. But this cooler will eventually give way to a much larger one to be installed in a new building about half a block from the present establishment, to be exclusively devoted to the feeding, keeping, dressing and storage of poultry. This new building will be the largest poultry dressing house in the west. It is at-

Treatment of Thousands of Dollars' Worth of Cream, Milk, Eggs and Meats by the Jensen Creamery Co. of Salt Lake City. Illustration of Modern Methods Employed by This Big Concern.



HOME AND LOCAL EMPLOYEES OF THE JENSEN CREAMERY CO. SALT LAKE CITY.

ready in course of construction, and it is thought that within 30 days it will be ready for use. Passing on to the butter wrapping room, one notices the only butter cooler in the state. They who have seen the making of wire-and-buck will readily appreciate the process by which the butter in this establishment is cut into cubes ready for sale. The butter is not handled at all, as it passes directly through the wires on to the wrapping machines, where immaculate white girls place it in its package with wire wrappers. These girls, about 15 in number, stand about a table, each wrapping the butter cubes that come to her in two paraffin wax papers, and then putting it in a matched cardboard box known as "Blanchard" box. These boxed packages of butter are then

dated, and a close watch proves that the date on the butter packages corresponds exactly with the actual date on which the butter is really wrapped. The advantage of this dating of butter packages is inestimable, because one can tell in a moment exactly how old the butter is that he is about to purchase, and in no case need he be deceived or cheated into purchasing old butter. In fact, it is this dating of the butter cartons, together with the excellent quality of the butter contained, which has led many people to demand exclusively the Blanchard brand. The Jensen Creamery company is alone among all the creameries in the intermountain west in placing the date of the manufacture of its butter. The package when finished is a handsome

one, as can be seen by noticing it on display at the grocery stores. The whole factory is run by electric power, thus minimizing the liability of greases and oils, which usually characterize the steam power method. About 45 people in all are employed in the building, though there are two field superintendents—C. T. Black of Richfield, who has charge of southern Utah as far as Provo, and E. E. Roberts, who has charge of the rest of the Utah district.

Passing on to the testing room, which is under the charge of John Jamison and Miss L. Latham, one comes upon various bottles of chemicals, crucibles and other chemical supplies. In this room all of the cream is weighed on Terillon mill and scale, and the testings

themselves under the competent management of Mr. Jamison are considered to be absolutely fair and perfect. Coming on to the supply room of this surprisingly large establishment, one finds a full line of creamery utensils, bottles and jars, as well as a complete line of De Laval separator supplies. Up stairs into the stock room is found the surplus stock of the establishment. Here is roll after roll and pile after pile of creamery cans, butter cartons, butter boxes, egg cases, salt, in fact everything used in the making of butter and the handling of veal, poultry, pork and eggs, the several lines which this establishment carries. The supplies are bought by the carload from the east and sold to the patrons of the company at wholesale prices. This system makes possible the paying of the best prices for butter fat that the State of Utah has ever known, a fact much appreciated by the prosperous farmers of the west. Take for instance, the matter of veal and poultry; this company takes into consideration the welfare of its patrons and agrees to handle all veal and poultry and pork submitted to it on a 10 per cent commission basis, selling the product for cash and returning to the farmer within four days after receiving it, full check for the amount due. In this manner, the farmer gets the best market in the state, the best prices for his products, and is relieved of all responsibility and worry in finding proper customers and making proper shipment. The advantage of this system, over the old one of buying outright from the farmer, is that in this case there never arises any quibble over prices, it being to the mutual advantage of the creamery and the farmer to get as high prices as possible for the veal, poultry and pork shipped for local consumption.

TREATMENT OF EGGS.

Now comes one of the most interesting features of the establishment, the egg department, on the top floor. It is under the direction of E. H. Shaw, an exceptionally brilliant and competent young man, who ranks among the best in his profession today. Mr. Shaw's father and grandfather were in the egg business, and Mr. Shaw himself has been handling eggs since his boyhood. He was with the American Butter & Cheese Co., for some time, also with Spencer & Howe Co., of Detroit, Mich., with the Dudley Packing Co., and with the Henning Produce Co., of Butte, Mont., leaving the last named place to take charge of the egg business of the Jensen Creamery Co. Mr. Shaw is recognized as one of the big men in the egg business in America, from his knowledge of factoring as well as storage. The system of handling eggs employed by the Jensen Creamery Co. is thoroughly up to date. Eggs come from the country and are then put through what is known as the candling process, one most interesting to those who have

never before observed it. Eggs are held up before a lantern in a dark room which has but one aperture, just the size of an egg. When seen through this light a fresh egg will show practically no air spaces at the big end, while a stale egg will have quite a large dark circle at the large end, showing that the air space has expanded and that the egg is not fresh. So expert do the candlers become that the least flaw in an egg can be detected, its age told practically to within a day, and in some cases even the young chick embryo can be detected. A perfectly fresh egg is easily detected, and is placed in special cartons and the well known Blanchard brand put upon it. The Utah public may rest assured that wherever the Blanchard brand appears with its corresponding date, the products contained there in are the very best that the market can supply. The capacity of the egg department of the Jensen Creamery Co. is about 1,000 cases a week, and already the reputation of the egg department equals that of the butter department, which is better known probably than that of any other local establishment in the country. One candler can handle 10 cases a day, which at 30 dozen eggs to a case amounts to 1,200 dozen, or 14,400 eggs a day. Mr. Shaw states that he is in a position to supply the Utah trade with the best eggs in the market, the establishment having both the ability and capacity to handle their products to the satisfaction of the consumer public.

USE OF WASTES.

Finally coming to the waste products department, one finds here what is known as casien, a great nut appearing mixture made of buttermilk. The buttermilk is emptied into a tank heated, the water and curd separated, water drained, the curd dried, pressed and ground, then run through the sieves to the heater, where it is thoroughly dried. Casien is made by other factories into combs, paper whiting, celluloid pool balls, chicken feed and other innumerable products. About 10 pounds is produced by this creamery daily, and the market price at this time is usually a little over 10 cents a pound.

THE COMPANY'S PERSONNEL.

The general office of this modern creamery is thoroughly equipped and filled with competent clerks. The total capacity of the plant is about 6,000 pounds of butter a week, the capital of the company is \$250,000. W. P. Jensen is president and principal owner. H. E. Cain is the general superintendent and has charge of all the buying. Salt Lake City has reason to feel proud of the fact that it has a creamery which for excellence of equipment, cleanliness of manufacture, and general sanitary excellence cannot be excelled in the whole intermountain region.